

Herb-Crusted Lamb Chop with Garlic Mashed Potatoes

Indulge in a tender lamb chop, perfectly seasoned with fresh herbs and served alongside creamy garlic mashed potatoes.

This dish is a delightful balance of flavors that will impress any palate.



Main Dish

35 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- 1 lamb chop (about 200g)
- 1 tablespoon olive oil
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- 1 clove garlic, minced
- Salt and pepper to taste
- 250g potatoes, peeled and diced
- 30ml milk
- 1 tablespoon butter
- 1 clove garlic, minced (for mashed potatoes)
- Salt to taste

Steps

- 1 Preheat the oven to 200°C (400°F).
- 2 In a small bowl, mix olive oil, rosemary, thyme, minced garlic, salt, and pepper.
- 3 Rub the herb mixture all over the lamb chop.
- 4 Heat a skillet over medium-high heat and sear the lamb chop for about 2-3 minutes on each side until browned.
- 5 Transfer the lamb to the oven and roast for 10-12 minutes for medium-rare.
- 6 Meanwhile, boil the diced potatoes in salted water until tender, about 15 minutes.
- 7 Drain the potatoes and return them to the pot.
- 8 Add milk, butter, minced garlic, and salt to the potatoes, then mash until smooth and creamy.
- 9 Once the lamb is done, let it rest for 5 minutes before serving.
- 10 Plate the lamb chop alongside a scoop of garlic mashed potatoes and enjoy!