

Herb-Crusted Lamb Chops

Savor the rich flavors of herb-crusted lamb chops, perfectly seared to lock in the juices and topped with a zesty garlic and mint sauce. A gourmet delight that's easy to prepare and perfect for a special dinner.



Main Dish

25 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 2 lamb chops
- 1 tablespoon olive oil
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon fresh thyme, chopped
- 1 clove garlic, minced
- Salt and pepper to taste
- 1 tablespoon fresh mint, chopped
- 1 teaspoon lemon juice

Steps

- 1 Preheat your oven to 400°F (200°C).
- 2 In a small bowl, mix the olive oil, rosemary, thyme, garlic, salt, and pepper to create a marinade.
- 3 Rub the marinade all over the lamb chops, ensuring they are well coated.
- 4 Heat a skillet over medium-high heat and sear the lamb chops for 3-4 minutes on each side until browned.
- 5 Transfer the skillet to the preheated oven and roast for 5-7 minutes for medium-rare doneness.
- 6 While the lamb is roasting, mix the chopped mint and lemon juice in a small bowl to make a fresh sauce.
- 7 Once cooked, let the lamb rest for a couple of minutes before serving.
- 8 Drizzle the mint sauce over the lamb chops and enjoy!