

MORTON & BASSETT SPICES®

Lamb & Mint Gremolata



- 6 rib lamb chops
- ½ cup plus 2 tablespoons olive oil
- 5-6 fresh mint sprigs
- 2 garlic cloves, chopped
- 2 garlic cloves, whole
- ¼ teaspoon Morton & Bassett Smoked Paprika
- ¼ teaspoon Morton & Bassett Mint
- 2 teaspoons Morton & Bassett Whole Black Peppercorns, ground
- ½ lemon, zested
- ¼ lemon, sliced
- 1 teaspoon salt
- 1 teaspoon flakey salt

Prepare the lamb marinade by placing olive oil, half the torn mint leaves, chopped garlic, ½ teaspoon M&B Whole Black Peppercorns, and salt into a small bowl. Whisk together and pour over lamb chops. Marinate for 2-3 hours in the fridge. While the chops marinate, prepare the gremolata. In a mortar, add whole garlic, lemon zest, flakey salt, and remaining torn mint leaves. Use a pestle to grind the ingredients into a paste and add 2 tablespoons of olive oil. Gently mix together and set aside. Preheat the oven to broil on high. Transfer the chops and marinade into a large skillet and cook over medium high heat for 4 minutes. Finish in the oven, broiling the chops for about 3 minutes. Pull the chops from the oven and allow to rest for 5 minutes. Serve lamb chops on a bed of mashed potatoes. Top with the gremolata, M&B Smoked Paprika, and M&B Mint. Garnish with lemon slices.

Servings: 6 | Active Time: 25 minutes | Total Time: 2 hours 25 minutes



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