



Succulent Baked Lamb Chops 🍖✨

Here's how to make it:

Ingredients:

8 lamb chops (rib or loin)
2 tablespoons olive oil
4 cloves garlic, minced
1 tablespoon fresh rosemary, chopped
1 tablespoon fresh thyme, chopped
1 tablespoon Dijon mustard
1 teaspoon lemon zest
1/4 cup fresh lemon juice
Salt and pepper to taste
Fresh parsley for garnish

Instructions:

Preparation: Preheat your oven to 400°F (200°C). In a bowl, whisk together olive oil, garlic, rosemary, thyme, Dijon mustard, lemon zest, lemon juice, salt, and pepper.

Cooking: Pat the lamb chops dry and coat them with the marinade. Let them marinate for at least 15-30 minutes. Heat a skillet over medium-high heat and sear the lamb chops for 2-3 minutes on each side. Transfer the skillet to the oven and bake for 6-8 minutes for medium-rare or until desired doneness is reached.

Final touches: Let the lamb chops rest for 5 minutes before serving. Garnish with fresh parsley.

Serving: Serve with lemon wedges and your favorite sides like roasted vegetables or mashed potatoes.

Are you ready to indulge in these flavorful lamb chops?

Prep Time: 30 mins | Total Time: 45 mins | Servings: 4