



## Grilled Lamb chops w/ orzo 'n mushrooms

NIBBLEDISH CONTRIBUTOR

### Ingredients

- Fresh Lamb Chops (about 3 per person) - Package of Orzo (an italian pasta shaped as rice) - Fresh mushrooms - Butter and Olive oil - Lemons - Crushed garlic (plenty) - Salt 'n peppa - Sprig of parsely and a wedge of lemon for garnish

### Instructions

Gorgeous summertime grilling food! Sunshine and red wine go well with this recipe. Here's one of my favorite marinades for lamb chops, along with a tasty side dish.

**\*\*Warning:** This meal is best when planned ahead for, as the lamb should marinate for a worthy amount of time to reach its full potential.

1. Marinate the lamb chops in a decent amounts olive oil and lemon juice (equal parts), enough to more than coat all the meat. Add several crushed garlic cloves (i have a heavy hand) and a sprinkle of salt 'n peppa. Let this concoction soak for a while (overnight is best, but at least 3-4 hours), covered up in the fridge. Stir every few hours (or whenever you remember).
2. About a half hour before you'd like to eat, get the Grill going, and
3. Cook the orzo in water and a dash of salt according to pkg directions. I find that using a little less water (just enough to cover) and allowing this pasta to overcook quite a bit makes it a more friendly dish. Slow simmer and stir often, keeping enough water in the pot to boil. Turn off when quite soft, and drain off most excess water. Add a decent splash of olive oil and mix in to prevent stickiness and add flavor.
2. Slice up some mushrooms (fairly thin) and sautee in olive oil (or Butter, much better) over a hot flame until they're golden and slightly crisped. Add as much crushed garlic as you have a taste for and keep them stirring till lightly browned. Season with a little salt, and turn off.
3. Mix the drained orzo with the golden browned mushrooms and garlic, along with a squirt of lemon juice. Transfer to serving dish, cover, and set aside.
4. GRILL those luscious chops (covered) on a HOT grill until just right (for me, medium rare is perfect). Brush the lamb with the olive oil/lemon juice marinade as needed to keep it moist. About 2 minutes per side should do, turning them just once to prevent overcooking.
5. Serve the lamb chops with

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the orzo 'n mushrooms on the side, garnishing with a wedge of lemon and a sprig of parsley. ENJOY!! =)