



Grilled lamb with sweet potato and green beans

NIBBLEDISH CONTRIBUTOR

Ingredients

lamb loin chops
fresh thyme
salt
sweet potato
green beans

Instructions

Finely chop the thyme. Salt and thyme both sides of the loin chops. Skewer the chops together, making a cheaper version of rack of lamb. Grill on barbecue at around 500F for about 20 minutes, until medium rare. I like to grill it fat side down for 10 minutes, to crisp the fat, and then bone side down for the remainder. The dripping will cause flames, so I grill on the top rack out of reach of the flames.

Microwave the sweet potato until soft, then add to barbecue to finish.

Steam green beans.

Serve all together with a nice red wine.