



# 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.

---