



Lamb Chops with mint gremolata

NIBBLEDISH CONTRIBUTOR

Ingredients

4 tablespoons fresh mint leaves
1 tablespoon fresh parsley
2 cloves garlic
1.5 tablespoon lemon peel that Cut into thin strips
2 tablespoons extra virgin olive oil
8 lamb chops pen
2 carrots
2 zucchi
1 tablespoon lemon juice

Instructions

Gremolata To make a mint, finely chopped parsley and thin strips of lemon and mix. Grill or barbecue to heat thoroughly.

Put 1 tablespoon oil. Lamb chops in the middle of each face of fire

2 minutes or until cooked to desired consistency. From pan and cover to keep warm and then let.

Cut the ends of carrots and zucchini. Vegetable peeler to peel the strip. Heat remaining oil in a large saucepan, add vegetables and saute until the middle or softening in the fire, do 3-5 minutes.

Shared platter of lamb chops and secure, and lemon juice Pour over gremolata sprinkle. Serve with vegetables shell.

* Gremolata: crushed garlic, and plenty of chopped parsley, grated lemon peel mixture