



Petite Lamb Chops

Ingredients

- 12 single baby lamb chop ribs frenched (trimmings removed, meat off end of bone, about 2 - 2 ½ lbs.)
- 5 garlic cloves, minced
- 2 tbsp. minced fresh rosemary
- 2 tsp. Chef Rick's™ Garlic & Herb Seasoning
- 2 tbsp. minced fresh mint
- ½ fresh lemon, squeezed
- ½ cup extra virgin olive oil
- ½ tsp. ground black pepper
- 1 tsp. sea salt

Serves: 4 (12 chops)

Prep Time: 20 min

Cook Time: 20-25 min

PowerMarinate: 15 min

Difficulty: 👨🍳 👩🍳

Directions

1. Place the lamb chops in a VacuWare® FreshContainer.™ Combine the oil, garlic, rosemary, mint, lemon juice, Chef Rick's™ Garlic & Herb Seasoning, salt and pepper.
2. Mix and turn well to coat the lamb chops on both sides. Cover and remove air to PowerMarinate™ for 15 minutes.
3. Place the lamb chops in a single layer on a broiler safe pan. Preheat the broiler and cook 5-10 minutes until medium-rare and brown on both sides. Remove from the oven.

Option: Instead of broiling the chops, try grilling them.





Chef Rick's Garlic & Herb Seasoning

Ingredients

- 4 tbsp. garlic salt
- 1 tbsp. onion dried
- 1 tsp. celery salt
- 1 tsp. parsley
- 1/2 tsp. thyme
- 1/2 tsp. marjoram
- 1/2 tsp. basil

Directions

Combine, mix well and serve.

Yields 1/4 Cup