



# FUSTINI'S<sup>®</sup>

## Grilled Lamb Chops with Mint Chimichurri

### Ingredients

- 1 rack of lamb cut into 8 chops
- [Fustini's Robust SELECT olive oil](#)
- Kosher salt
- freshly ground black pepper
- 1 cup loosely packed parsley
- 1/2 cup loosely packed mint
- 1/2 cup [Fustini's Gremolata olive oil](#)
- 3 tablespoons fresh lemon juice
- 1 1/2 tablespoons [Fustini's Vinoso vinegar](#)
- 1 garlic clove

### Lemon Parsley Rice

- 1 cup rice
- 1 tablespoon [Fustini's Meyer Lemon olive oil](#)
- 2 cups water
- 1 tablespoon parsley, chopped
- 1 teaspoon cumin
- juice from 1/2 a lemon
- salt to taste

### Sharon's Hint

Served here with grilled eggplant and toasted pita bread.

# Directions

## Step 1.

Season lamb chops generously with Kosher salt and freshly ground black pepper and brush lightly with olive oil. Grill lamb chops to desired doneness (145°F for a nice medium-rare/medium pink center). Let rest for 5 minutes before serving.

## Step 2.

Meanwhile, make the mint chimichurri. Pulse parsley, mint, Gremolata olive oil, lemon juice, Vinoso vinegar, and garlic in a food processor until uniformly chunky. Do not over-process it to a pesto-like consistency. Season generously with Kosher salt and freshly ground black pepper.

## Step 3. Lemon Parsley Rice

Add rice to a medium saucepan over medium-high heat. Add olive oil and sauté lightly. Add water and continue to cook according to package directions. When done, fluff with a fork, toss in cumin, fresh parsley and garnish with a squeeze of lemon juice. Serve with lamb chops and chimichurri sauce.