

# Herb Crusted Lamb Chops

Prep Time: 25 min

Cook Time 35 Min

Serve 4

- **WHEN IT'S DONE:** 120°F- rare    125°F- medium-rare  
130°F - medium    140°F- well done



## INGREDIENTS

- 2 ea. Rack of Lamb, frenched
- 2 oz. Olive Oil
- 2 clove finely chop Garlic
- 4 Tbsp. Dijon Mustard
- 2 cup Panko Bread Crumbs
- ½ C. Grated Parmesan
- 1 bunch Parsley
- 1 bunch Thyme

## DIRECTIONS

### Searing Lamb

Liberally season the lamb with salt and pepper.

Start with a large skillet, heat 2 tablespoons olive oil. Add one of the lamb racks and sear all sides until brown. Remove the lamb from the pan and transfer it to a shallow baking dish,

### Herb Crust the Lamb Chop

Meantime, make the crust. Put all ingredients in blender and pulse blend till fully chopped and brilliant green in color. Take chop out of pan and coat lamb chops equally with Dijon mustard. Flip pork chops in breadcrumbs until evenly covered with herb crust.

Return pan to oven and continue roasting for 15–20 minutes more or until an internal temperature of 125°F (medium-rare) is reached. Remove pan from the oven and allow to rest for 15 minutes before serving.