

Lamb Chops and Roasted Salsa

Marinade Ingredients

2 garlic cloves, chopped
3 tbsp chopped mint leaves
Finely shredded lemon zest from 1 ½ lemons
¼ cup olive oil
1 tsp. each kosher salt and black pepper

Salsa Ingredients

1 ripe tomato
1 red onion
1 green bell pepper
1 red bell pepper
¼ cup olive oil
Chopped flat-parsley
2 tbsp. fresh lemon juice
1 tsp each kosher salt and black pepper

Directions

1. Prepare a charcoal or gas grill for high heat (450 to 550 degrees).
2. Mix marinade ingredients above and place in a large re-sealable plastic bag. Add 8 lamb rib chops and mix to coat.
3. For Salsa: Grill ripe tomato, small halved red onion and red and green bell pepper (seeded and quartered), turning twice until soft and blackened, 6 minutes.
4. Grill chops (keep marinade on meat) turning once, 5 minutes total for medium rare.
5. Mix grilled vegetables with olive oil, parsley, lemon juice, salt and pepper. Spoon over lamb.

Courtesy of Sunset Magazine