

Chef Reilly's

MEDITERRANEAN LAMB CHOPS

Marinade

- 12 Tbsp. Olive Oil
- 1 Tbsp. Oregano
- 1 tsp Thyme
- 2 tablespoons Za'atar
- 2 Tbsp. lime juice
- 1 Tsp Ground Black Pepper
- 1 Tsp Sea Salt

Rest of the ingredients

- 2 racks of Lamb
- 16oz Spinach
- 2 lbs baking potatoes, peeled and quartered
- 1 cup milk
- 5 Tbsp. Butter
- ½ cup Cheddar Cheese

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 In a large bowl mix olive oil, oregano, thyme, Zaatar, lime juice, pepper and salt together until well blended.

 Cut your two racks of lamb into chops. Take your filet knife and run on the inside between the bones. Take the lamb chops and marinade in the large bowl for at least 30 min.

 (The lamb chops will cook quick, if serving with sides cook those first and keep warm). Heat your grill to Med High and cook lamb chops for 2-3 minutes per side turning clock wise once. Flip and continue to cook until Med rare is what we are looking for, but if you want your lamb on the well done side add 2-3 minutes. If you chops are on the small side you can reduce the cooking time per side. Take off and let rest just before serving.

 Potatoes:
Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

 In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater or Robot Coupe, slowly blend milk mixture and cheddar cheese into potatoes until smooth and creamy. Season with salt and pepper to taste.

 Spinach:
In a sauté pan over med high heat melt 3 tbsp. of butter and add the spinach. Sauté for a few minutes until spinach is cooked.

You still need to visit Jericho,
Israel to have the BEST Lamb
Chops in the world, but until
then try these....

-Chef Reilly

