

# Marinated Lamb Chops

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Ingredients:

1 tbl. olive oil

1 lemon, zested (about ½ tsp.)

1 lemon, juiced (about 2 tbl.)

2 tbl. finely chopped fresh oregano leaves, or 2 tsp. dried oregano

2 tbl. minced garlic

½ tsp. salt

¼ tsp. freshly ground black pepper

8 (4-ounce) lamb loin chops, trimmed of all visible fat

Directions:

In a small bowl stir together the first 7 ingredients. Put the lamb chops in a resealable plastic bag and pour the marinade over them. Move the chops around in the bag so the marinade coats them well. Marinate for 1 hour.

Grill or broil the chops for 3-4 minutes per side for medium rare.

~ Credit: Ellie Krieger