

Grilled Lamb Loin Chops with Garlic and Rosemary





Instructions

1. In a bowl, combine garlic, rosemary, olive oil, salt, and pepper.
2. Rub onto lamb chops and marinate for 30 minutes (or up to 2 hours in the fridge).
3. Preheat grill to medium-high.
4. Grill chops 3–4 minutes per side for medium-rare.
5. Let rest 5 minutes before serving.

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