

# Lamb Chops with Parsley Pesto

Recipe By *Susie Fishbein*



Cooking and Prep:  15  
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Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Purim,  
Passover

Diet: Paleo, Low Carb, Keto

Source: ArtScroll

This delicious green sauce can just as easily go over sliced steak or chicken, but the hints of mint, garlic, and rosemary really complement lamb beautifully. If you have a mini-food processor, it will work even better than a full-sized one to really grind the ingredients to a good, thick paste.

## Ingredients (10)

### Main ingredients

- 2 cloves fresh garlic or 2 cubes **Gefen Frozen Garlic**
- 1 teaspoon **Tuscanini Fine Sea Salt**
- 1 teaspoon dried rosemary
- 1/4 teaspoon ground cayenne pepper
- 1 cup loosely packed fresh mint leaves

- 1 cup loosely packed fresh parsley leaves
- 1 tablespoon plus 1 teaspoon lemon juice (can be bottled)
- 1/2 cup **Bartenura Olive Oil**
- 18 baby lamb chops

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### Sommelier Suggests

- Yatir Syrah**
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## Start Cooking

### Prepare the Lamb Chops

1. Preheat broiler to high.
2. In the bowl of food processor fitted with a metal blade, pulse the garlic, salt, and rosemary. Add the cayenne pepper, mint leaves, parsley leaves, and lemon juice. Pulse. With the machine running, slowly pour in the olive oil and allow the mixture to fully combine.
3. With a flexible spatula, transfer one-third of the pesto to a small bowl and reserve for serving after the chops are cooked. Pour the rest into a second bowl.
4. Place the lamb chops on a broiler pan. Lightly brush both sides of the lamb chops with the pesto.
5. Broil the lamb chops, six to eight inches from the heat, for seven minutes. Turn the lamb chops over and broil for another three minutes
6. To serve, place three lamb chops on each plate with a dollop of the reserved parsley pesto.

### Acknowledgment

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