

Costolette d'agnello grigliate con yogurt alla menta

Ingredients:

- * 6 lamb chops
- * 1 small clove of garlic
- * 2 tablespoons of olive oil
- * 50 g of Greek yogurt
- * 5 fresh mint leaves
- * Salt

Instructions:

1. Preheat the oven to 240°C and grease the lamb chops with olive oil, salt, pepper, and minced garlic. Se
2. In a small bowl, combine the mint leaves, minced garlic, salt, and pepper.
3. When the oven is hot, cook the lamb chops according to the program instructions.
4. Serve the lamb chops with the mint yogurt.