

## Garlic Herb Grilled Lamb Chops

**Prep time:** 10 min

**Cook time:** 8–10 min

**Serves:** 4

### Ingredients:

- 8 lamb chops
- 4 cloves garlic, minced
- 2 tbsp fresh rosemary or 1 tbsp dried
- 1 tbsp fresh thyme or ½ tbsp dried
- 3 tbsp olive oil
- Salt and pepper to taste
- Juice of 1 lemon (optional)

### Instructions:

1. Mix olive oil, garlic, rosemary, thyme, salt, pepper, and lemon juice.
2. Rub the marinade over the lamb chops and let sit (30 mins to overnight).
3. Preheat grill or skillet to medium-high.
4. Grill chops 3–4 minutes per side for medium-rare.
5. Let rest for 5 minutes before serving.

