



WEEKDAYS 1et/12pt/c



Chef Jonathan Waxman's Spring Lamb Chops with Ultimate Fried Potatoes and Fava "Guac"

skill level

easy

time

30-60min

servings

8

cost

\$

Contributed by: [Michael Symon](#)

This amazing dish is sure to be one of the best you've ever tasted! Try it for dinner tonight!

Cost Per Serving: \$6.45

Total Cost: \$51.60

ingredients

2 whole Baby Lamb Racks (8 bones each - 16 total)

Salt and pepper

4 Russet Potatoes

2 cups Peanut Oil

Olive Oil

1/4 cup Grated Parmesan

2 cups Shucked Fava Beans (cooked in boiling water for 8 minutes)

2 cloves Garlic

1/4 cup minced Spring Onion

1/2 cup chopped Mint Leaves

1 tablespoon minced Jalapeno

1 Lemon

kitchenware

- Measuring Spoons
- Measuring Cup (set)
- Sheet Pan
- Grill
- Cast Iron Skillet
- Mixing Bowl
- Chef's Knife
- Tongs

steps

ingredients per step

instructions

1

2 whole Baby Lamb Racks (8 bones each - 16 total)
Salt and Pepper

Cut and trim lamb chops, place on an oiled cookie sheet, season with salt and pepper

2

4 Russet Potatoes

Cook russet potatoes in their jackets in 1 quart water at a simmer for 35 minutes or until tender. Cool and refrigerate.

3

1/4 cup minced Spring Onion
1/2 cup chopped Mint Leaves
1 tablespoon minced Jalapeno
2 cloves Garlic
2 cups Shucked Fava Beans (cooked in boiling water for 8 minutes)
1 Lemon
Sea Salt

Make guacamole: Mince the garlic, grind the mint, onion and jalapeno, add the fava beans, and hand squish until homogeneous, but still chunky, season with lemon and sea salt.

4

2 cups Peanut Oil

Heat the grill for the chops. Heat the peanut oil in a heavy pot to 300 degrees.

5

Slightly crush potatoes, then cook potatoes in a cast iron pan containing the peanut oil until golden brown. Let cool, then refry until deep golden brown.

6	Olive Oil 1/4 cup Grated Parmesan	Rub chops with olive oil, then grill medium rare. Remove from the pan and dust with Parmesan. Place on the table on a cute platter. Surround with lamb chops.
7		Dot each chop with fava guacamole.

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