

Marinated Lamb Shoulder Chops with Tzatziki, Arugula and Feta

Recipe courtesy Anne Burrell



Prep Time:	35 min	Level:	Serves:
Inactive Prep Time:	2 hr 10 min	Easy	4 servings
Cook Time:	6 min		

Ingredients

Lamb marinade:

- 1 lemon, zested and juiced
- 3 sprigs oregano, leaves finely chopped
- 3 sprigs dill, finely chopped
- 3 sprigs mint, leaves cut into a chiffonade
- 2 cloves garlic, smashed and finely chopped
- Pinch crushed red pepper flakes
- Pinch kosher salt
- 1/2 cup extra-virgin olive oil
- 4 thick (3/4-inch) lamb shoulder chops

Tzatziki:

- 1/2 English cucumber, coarsely grated
- 2 cups plain Greek yogurt
- 2 cloves garlic, smashed and finely chopped
- 1 tablespoon white wine vinegar
- 1 small bunch dill, leaves finely chopped
- 2 sprigs mint, leaves cut into chiffonade
- Pinch kosher salt

Salad:

- 2 cups baby washed arugula
- 1 lemon, juiced
- High quality extra-virgin olive oil
- 1/2 cup crumbled feta
- Kosher salt

Directions

Chops:

Combine all the ingredients for the marinade, except the lamb, and whisk together to form a thick paste. Slather on the lamb chops. Marinate the chops at room temperature up to 2 hours or in the refrigerator for up to 2 days.

Tzatziki:

Combine all the ingredients. Season with more salt, if necessary. Let sit for at least 1 hour at room temperature before serving.

Preheat the grill to medium. When the grill is hot brush the grates with a wire grill brush to loosen any crud. Wipe the grates with an oiled side towel to pick up any loose soot or crud.

If the lamb was in the refrigerator, let it come to room temperature before grilling.

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Arrange the lamb chops on the grill. Do not move the chops for 2 to 3 minutes to allow lovely grill marks to form. Rotate the chops 90 degrees to create cross-hatch grill marks, and let sit for another 2 to 3 minutes. Flip the chops and repeat the process. Remove the chops from the grill to a platter and let rest for 5 to 10 minutes before serving.

Toss the arugula with lemon juice, big fat finishing olive oil and salt, to taste.

Adjust the seasoning, if necessary, and sprinkle with the crumbled feta. Divide the salad between 4 serving plates and top with a lamb chop. This will slightly wilt the salad-MMMMM! Drizzle with extra-virgin olive oil and top with a dollop of tzatziki.

What a chop!

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