



FINCH + FENNEL

Herb Crusted Lamb Chops

This impressive lamb dish comes together with very little effort, thanks to our Finch + Fennel Seasoning Blend, which perfectly complements the mild mineral flavor of lamb chops. Inside its flavorful crust, the lamb will be juicy and tender.

PREP TIME: 20 Minutes

COOK TIME: 35 Minutes

INGREDIENTS:

- 8 Lamb Chops (3 to 4 oz, each)
- ¼ c Finch + Fennel Seasoning Blend
- 4 Tbsp Vegetable Oil, divided
- ½ c Seasoned Breadcrumbs
- 2 Tbsp Parmesan Cheese, finely grated
- 1 tsp Fresh Thyme, minced
- 1 tsp Fresh Rosemary, minced



INSTRUCTIONS:

1. About 30 minutes prior to cooking, remove lamb chops from refrigerator & let sit, covered, to come closer to room temperature.
2. Combine Finch + Fennel Seasoning Blend with 2 tablespoons oil in small bowl, stirring until smooth.
3. Combine breadcrumbs, Parmesan, thyme & rosemary in separate, wide, shallow bowl.
4. Pat lamb chops dry & coat with Finch + Fennel Seasoning/oil mixture. Roll in breadcrumb mixture until well-coated, tapping off any excess.
5. Heat 1 tablespoon oil in large skillet over medium-high heat. Place half of lamb chops in pan, & cook until golden brown, about 2 to 3 minutes per side. Remove from pan & repeat with remaining lamb chops and oil.

Enjoy!

