

Baby Lamb Chops with Spring Herb Salad

When you are rushed, pan sear or grill the lamb chops and top them on a bed of store bought tabbouleh

Four baby lamb chops- season with kosher salt and fresh ground pepper

Olive oil

1-Tablespoon fresh lemon juice

&nb sp;

1 bunch parsley- chopped

½ red onion minced

1 clove garlic minced

Kosher salt and pepper to taste

4 fresh radishes, grated or sliced very thin

4 Tablespoons fresh mint OR basil- depending on your taste preference but do not mix the two- they are opposing flavors

1-teaspoon fresh thyme

1-teaspoon fresh lemon balm- optional

2 teaspoons lemon juice

splash Olive oil

Heat grill to medium. Season lamb chops and let rest for 15 minutes. Rub with a touch of extra virgin olive oil

Grill to rare or medium rare

In a mixing bowl, add minced herbs and other ingredients. Season and toss with a touch of olive oil- just a splash.

Arrange grilled lamb chops around salad- serve