

**LE
17**

BALSAMIC LAMB WITH BURST TOMATOES



Lamb chops are cooked to perfection in minutes for a simple yet elegant dish. Serve chops with baby potatoes and leafy greens. A glass of Limited Edition Merlot will round out this meal nicely.

Yield: 4 servings

INGREDIENTS:

- 1 pint cherry tomatoes
- 2 tbsp olive oil, divided
- 8 lamb loin chops
- 2 tbsp balsamic glaze (approx.)
- 1 tbsp each fresh parsley and oregano, chopped
- 1 clove garlic, minced
- Salt and pepper

METHOD:

Preheat broiler to high and arrange rack in the highest position.

Toss cherry tomatoes with 1 tbsp olive oil. Scatter onto one side of an oiled baking sheet.

Toss lamb chops in remaining oil, glaze, parsley, oregano and garlic. Arrange on the other side of the baking sheet. Season tomatoes and lamb liberally with salt and pepper.

Broil chops for 3 minutes per side for medium-rare (145°F) or until lamb is cooked to preferred doneness and tomatoes have burst. Spoon tomatoes over chops and drizzle with additional glaze to serve.



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