



# 15-Minute Lamb Chop Feast

Makes: 4 servings

Prep Time: 7 minutes Cook Time: 8 minutes

Total Time: 15 minutes

## Ingredients

- 12 baby lamb chops (2½-3 pounds total)
- 1 & ½ pounds asparagus, ends trimmed
- 3 tbsp extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground black pepper
- 3 cups pea shoots or baby spinach
- Leaves from 10 sprigs mint
- Finely grated zest and juice of 1 lemon

## Instructions

Pat lamb chops dry and set aside. Heat a grill to medium or set a large, heavy pan over medium heat.

Toss asparagus with 1 ½ tablespoons olive oil and season lightly with salt. Brush lamb chops lightly with 1 tablespoon olive oil and season both sides with salt and pepper.

Grill or sear lamb chops until they are browned on the outside and medium-rare within, about 2 minutes per side. Next grill or sear asparagus until stalks brown in spots, about 3 minutes total. Transfer meat and asparagus to a platter. Season meat with a sprinkling of salt and a drizzle of olive oil.

In a medium bowl, toss together pea shoots and mint. Toss in lemon zest, lightly season with salt and toss in remaining ½ tablespoon olive oil. Drizzle lemon juice over lamb chops, asparagus and greens. Arrange dressed greens over or alongside chops and asparagus, and serve immediately.