



Grilled Lamb with Lemon-Mint Zucchini

Serves: 2

Prep Time: 5 minutes Grill Time: 16 minutes

Total Time: 21 minutes

- 2 medium zucchini, sliced lengthwise in 1/4-inch strips
- 1 pound lamb loin chops
- Kosher salt and freshly ground pepper to taste
- Juice of one lemon
- 1 clove garlic, chopped
- 1 tbsp extra-virgin olive oil
- 2 tbsp chopped fresh mint

Preheat grill to medium-high.

Sprinkle lamb with salt and pepper; set aside. In a shallow bowl, combine lemon juice, garlic, olive oil and mint; set aside.

Grill zucchini about 3 minutes per side, until softened and lightly charred. Place zucchini in the lemon mixture and toss to coat.

Allow zucchini to marinate while you grill the lamb to desired doneness, 4 to 5 minutes per side for medium rare.

Remove grilled zucchini strips from marinade and serve with the lamb.