

Rosemary Roasted Lamb Chops

Pair with Harney Lane's Petite Sirah



Ingredients:

- 4 large garlic cloves, pressed
- 1 tbsp fresh thyme leaves, lightly crushed
- 1 tbsp fresh rosemary leaves, lightly crushed
- 2 tsp coarse kosher salt
- 2 tbsp extra-virgin olive oil, divided
- 6 1 and 1/4-inch thick lamb loin chops.

Directions:

Mix first 4 ingredients and 1 tbsp olive oil in a large bowl. Add lamb, turning to coat. Let marinate at room temperature at least 30 minutes and up to 1 hour.

Preheat oven to 400°F. Heat remaining 1 tbsp olive oil in a heavy, large ovenproof skillet over high heat. Add lamb and cook until browned, about 3 minutes per side.

Transfer skillet to oven and roast lamb chops to desired doneness, about 10 minutes for medium-rare. Transfer lamb to a platter, cover, and let rest 5 minutes before serving.
