

Lamb Rack w/ Creamy Mint Chimichurri



Servings:

4 servings

Prep Time:

35 min

Cook Time:

30 min

Ingredients

- 1 1/2 lb **Frenched Rack of Lamb**, trimmed
- 1/2 tsp **Salt & Pepper & Garlic Powder**
- 1 tbsp **Fresh Thyme**
- 2 tbsp **Fresh Parsley**, chopped
- 2 **Garlic Cloves**, minced
- 1/4 cup **Panko**
- 1/4 tsp **Salt & Pepper**
- 2 tbsp **Olive Oil**, divided
- 1 tbsp **Orange Marmalade**
- 1 tbsp **Dijon Mustard**
- 2 tbsp **Butter**
- 6 **Garlic Cloves**, whole
- Creamy Mint Chimichurri: ---
- 1/4 cup **Mint**, chopped

Method of Preparation

Step 1

Preheat the oven to 375°F.

Step 2

Pat the lamb dry and season with salt, pepper, and garlic powder. Let the seasoned lamb sit at room temperature for 30 minutes before cooking.

Step 3

Mix together the fresh herbs, garlic, panko, salt, pepper, and 1 tbsp olive oil. Set aside.

Step 4

Heat an oven-safe skillet with 1 tbsp olive oil on medium-high heat. Sear the lamb rack for 2-3 minutes on each side until golden brown.

Step 5

Mix together the orange marmalade and mustard. Set aside.

Step 6

Brush the meaty part of the lamb rack with the marmalade and mustard mixture.

Step 7

Press the rack firmly into the herb mixture, ensure even coverage. Transfer the rack back to the skillet.

Add butter, fresh thyme, and garlic cloves around the lamb. Roast for 20-25 minutes for medium-rare or until the internal temperature reaches 135°F.

- 1/4 cup **Parsley**, chopped
- 1/2 tsp **Salt & Pepper**
- 2 tbsp **Red Wine Vinegar**
- 2 tbsp **Olive Oil**
- 5.3 oz **Plain Greek Yogurt**

Let rest for 10 minutes before carving.

Step 8

Mix together all the creamy mint chimichurri ingredients.
Serve along side the finished lamb rack, enjoy!

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