



Grilled Lamb Chops with Mint Basil Pesto

Ingredients		Directions
8 lamb chops		Prepare the marinade. In a small bowl combine: olive oil, lemon juice, garlic powder, black pepper, salt, thyme, oregano and rosemary. Pour marinade over lamb chops and place in refrigerator for at least an hour.
<i>lamb chop marinade</i>	<i>mint-basil pesto</i>	
1/4 cup olive oil	1/4 cup chopped almonds	Then, prepare the pesto. Puree nuts, garlic and 1/2 the olive oil in a food processor until smooth. Then, add basil, mint, parmesan cheese and the rest of the olive oil. Pulse processor until it reaches desired consistency. If pesto is too thick, add more oil. Place in refrigerator.
1 tablespoon lemon juice	1 tablespoons garlic powder	
1/2 teaspoon garlic powder	1/4 cup olive oil	After, lamb chops have been in the marinade for at least an hour, cook on grill. Once cooled, top with pesto.
1/2 teaspoon black pepper	1 tablespoon lemon juice	
1/2 teaspoon salt	1/2 cup packed fresh basil	
1/2 teaspoon thyme	1/2 cup packed fresh mint	
1/2 teaspoon oregano	1/3 cup parmesan cheese	
1 tablespoon rosemary		