



Grilled Moroccan Lamb Chops with Mint Pesto

From dulcetcuisine.com

4- 6 to 8 oz boneless lamb loin chops
2 T Dulcet Moroccan Cooking Spice & Rub
1 c firmly packed fresh mint leaves
1 clove fresh garlic
1 t lemon zest

2 t lemon juice
1 T pine nuts or blanched almonds
1/8 t sea salt
1/4 t sugar
3 T olive oil

1. Rub the Dulcet Moroccan Cooking Spice & Rub onto the lamb chops. Allow to sit for 1-6 hours.
2. Place the mint, garlic, nuts, lemon zest, juice, salt and sugar in a food processor fitted with the chopping blade.
3. Pulse, scraping the sides occasionally, until blended into a paste.
4. Pour the oil thru the feed tube and continue to blend.
5. Place the pesto in decorative bowl and set aside.
6. Grill lamb chops to desired doneness.
7. Serve pesto along side the grilled lamb chops.

Serves 4

Notes:
