



GRILLED LAMB CHOPS with BABY CREAMER POTATOES and SPRING ASPARAGUS

STEPS

LAMB CHOPS

In a medium bowl, combine lamb chops with 1/2 bottle of Lunardi's Tuscan Lemon Herb Marinade. Toss to coat chops.

Heat olive oil in grill pan over medium-high heat and add lamb chops and all of the marinade from the bowl.

Sprinkle chops with a handful of lavender and mint leaves. Flip lamb chops so herbs cook underneath them. Grill for about 7 minutes.

POTATOES

Place potatoes in large pot and fill with water until potatoes are covered. Bring to a boil and add 1 tsp salt. Boil for 10 minutes or until easily pierced with a fork.

Drain water and add potatoes to grill pan along with lamb chops. Place in oven and bake at 350 degrees for 10 minutes until medium rare.

INGREDIENTS

prep: 20 minutes | yield: 8 servings

8 lamb chops	1/2 lb fresh creamer potatoes
1 lb asparagus	Lunardi's Tuscan Lemon Herb Marinade
1 lemon	Lunardi's Champagne Honey Mustard Vinaigrette
Fresh mint	
Fresh lavender	
Fresh oregano	

ASPARAGUS

Cut asparagus stalks in half and discard bottoms.

Peel lemon rind in one long ribbon. Slice ribbon lengthwise into three long ribbons. Group asparagus into three bundles and tie each bundle with a lemon rind ribbon.

Add 1/2 cup water to a medium sauce pan and add asparagus bundles. Cover and simmer until asparagus is tender (about 10 minutes).

Remove from heat and drizzle generously with Lunardi's Champagne Honey Mustard Vinaigrette.

SERVE

Serve lamb chops, potatoes and asparagus on long serving dish and garnish with lavender, oregano and mint.