

Rosemary Infused Lamb Chops

Serves: 4
Prep Time: 35 min
Cook Time: 8 -10 min
Difficulty: 🍳🍳

Ingredients

- 1 lb. trimmed lamb chops
- 2 tbsp. fresh or dried rosemary
- 2 sprigs of fresh mint
(coarsely chopped)
- 4 tbsp. garlic flavored oil
- ½ tsp. salt
- ½ tsp. pepper
- ½ tsp. mint jelly

Directions

1. In your VacuWare FreshContainer™, add lamb chops, rosemary, salt and pepper and garlic flavored oil.
2. Combine contents to blend and PowerMarinate™ in your FreshContainer™ for 15 minutes or more.
3. Seal & chill until ready to grill.
4. Grill for 4-5 minutes per side or until center reaches 145-150° F.
5. Serve garnished with a sprig of fresh mint and mint jelly on the side.

