



GREEN OLIVE & LEMON PARSLEY LAMB



Pairs well with McWilliams Icon Brands® Cabernet Sauvignon

Serves Four

- 4 x 8oz. lamb chops on the bone - 4 chops per rack
- 1 1/2 tablespoons smooth French mustard

For the Olive Paste

- 5 oz. green olives, seeds removed
- 1 cup loosely packed parsley
- 1 tablespoon chopped fresh oregano
- grated zest of 2 lemons
- 3 cloves garlic, peeled and roughly chopped
- 1 tablespoon hazelnuts, skins on and roughly chopped

To make the olive paste

Place all ingredients into a processor and work to a rough paste. The paste will store in an airtight container in the refrigerator for 1 week.

To cook the lamb

Mix the mustard with 4 tablespoons of olive parsley paste. Trim all fat off the lamb and score the top of each rack. Smear and pat the mustard/olive mix over the lamb. Leave to sit for 5 minutes

Place a cooking rack onto a baking tray and place the lamb onto the rack. Cook in the oven until done to your liking, remove the meat and let rest for 5 minutes.

Serve with vegetable of your choice.