

Seared Lamb Chops with Fresh Mint Pesto

Serves 4

- 8 Lamb loin chops, about 1" thick
- Zest of 1 lemon
- 1 Tbsp. olive oil
- 1/3 c. Fresh mint, chopped fine
- 1/3 c. Crumbled feta cheese
- 1/3 c. Flat-leaf parsley, chopped fine
- 1/3 c. Pecans, toasted and chopped

In a small bowl, combine mint, parsley, pecans, feta, and lemon zest for the fresh pesto. Set aside. Trim fat from chops and rub them with olive oil. Preheat a heavy large skillet over medium-high heat before adding chops. Cook 4 to 5 minutes per side, turning once, or until well-browned and an instant-read thermometer registers at least 145 degrees in thickest portion of the meat. Salt and pepper to taste. To serve, sprinkle chops with fresh pesto.

Accompany with Cooper-Garrod Test Pilot Starfighter, F104