

Grilled Rosemary Lamb Chops



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Ingredients

8 lamb loin chops, trimmed of fat (3.5 oz each bone-in)
6 cloves garlic, crushed
1 teaspoon extra-virgin olive oil
 $\frac{1}{4}$ cup fresh lemon juice
1 tablespoon fresh rosemary leaves
1 $\frac{1}{4}$ teaspoon kosher salt
fresh ground pepper, to taste

Method

Combine olive oil, lemon juice, garlic and rosemary in a small bowl. Season the lamb with salt and pepper and cover with marinade. Marinate at least 1 hour, overnight if possible. Discard the marinade, then grill over medium-high heat to

desired liking, about 5 minutes on each side or broil in the oven.

Notes

Read [more](https://www.skinnytaste.com/grilled-rosemary-lamb-chops-4-ww-pts/#lALoUgzEE3TWAdUW.99) at <https://www.skinnytaste.com/grilled-rosemary-lamb-chops-4-ww-pts/#lALoUgzEE3TWAdUW.99>

Prep

- Marinate: 60 Minutes
- Total Time: 75 Minutes

Source: Skinny Taste (4 servings)