

Lamb Chops with Red Wine and Rosemary

Break out your cast iron skillet and make these delicious pan seared lamb loin chops with beautiful crusts and juicy centers.

Deglaze the pan with dry red wine and whisk together a quick red wine pan sauce with aromatics like garlic and shallot and fragrant, piney rosemary and thyme. To finish, serve the dish with a handful of rich and fruity kalamata olives.

Ingredients:

8 lamb loin chops each about 1-inch-thick
1 tsp salt
¼ tsp black pepper
2 tbsp olive oil
3 garlic cloves minced
1 shallot finely chopped

¼ cup dry red wine
¼ cup chicken broth
1 tbsp fresh rosemary leaves
1 tbsp fresh thyme leaves
1 tsp butter
kalamata olives pitted, optional

Directions:

Season the lamb chops all over with salt and pepper.

Place a foil-lined baking sheet in the oven and preheat the oven to 200°F (the pan will preheat as well).

In a large cast iron skillet, heat 1 tablespoon olive oil over high heat until very hot. Add half of the lamb chops and cook until a well-browned crust forms, 4 minutes per side. Transfer the cooked chops to the baking sheet and keep them warm in the oven. Add the remaining tablespoon olive oil and cook the remaining chops (4 minutes per side); transfer to the oven with the rest of the chops to keep warm while you make the sauce.

Lower the heat under your cast iron skillet to medium-high; add the garlic and shallot and cook, stirring constantly for 1 minute. Add the wine, chicken broth, rosemary and thyme; bring to a boil, stirring and scraping up the crispy bits on the bottom of the pan, and then simmer until the liquid is reduced by half, about 5 minutes. Remove from heat and whisk in the butter.

Remove the chops from the oven, transfer to a platter, and pour sauce over them. Serve immediately, with kalamata olives, if desired.

