

# Greek Lamb Chops

## Ingredients

- 12 Lamb cutlets or lamb loin chops
- 3-4 cloves garlic, finely chopped
- 1 tbsp. dried oregano leaves
- Juice of 1 lemon
- 2 tbsps extra virgin olive oil
- Salt and pepper
- Lemon wedges for serving



## Method

1. Place the lamb in a deep dish and add the garlic, oregano leaves, lemon juice, olive oil, salt and pepper
2. Mix well to thoroughly coat the lamb with the marinade.
3. Cover and place in the refrigerator to marinate for at least 2 hours.
4. Heat a griddle pan or grill until hot and cook the lamb about 2-3 minutes only on each side until browned on the outside and still lightly pink on the inside.
5. Serve with lemon wedges.

## Notes

Serves 4-6