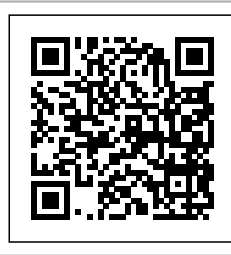


Grilled Lamb Chops and Chicken Thighs



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 15 minutes

Cook Time: 15 minutes

Ingredients

- 2 lb of Lamb Chops, pounded, optional
- 1/4 cup of Dry White Wine
- 1/4 cup of Olive Oil
- 2 Cloves of Garlic, finely minced
- Fresh Rosemary
- Salt and Pepper to taste
- Pinch of Hot Pepper Flakes, optional
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For the Chicken:

- 2lb of Chicken Thighs, boneless, skinless
- 2 Cloves of Garlic, minced
- 1/4 cup of Freshly Squeezed Lemon Juice
- 1 Tbsp of Balsamic Vinegar
- 1 Tbsp of Dijon Mustard
- 1/4 cup of Olive Oil
- Fresh Rosemary
- Salt and Pepper, to taste

1) For the lamb, mix all ingredients in a shallow bowl, mix to coat the lamb chops well, cover and refrigerate a couple hours before grilling and serving.

2) For the chicken, mix all ingredients together, cover and refrigerate a few hours before grilling and serving.

