

HERBED RACK OF LAMB WITH POMEGRANATE BALSAMIC

ingredients

- 2 racks of lamb (about 2 lbs)
- .5 TBS Dijon or mild mustard
- 1.5 TBS pomegranate Balsamic
- 2 TBS Herbs de Provence Olive Oil
- 1.5 cups panko bread crumbs (enough to coat rack)
- Salt and pepper

instructions

- Preheat the oven to 350°F
- For extra flavor rub lamb a drizzle of Pomegranate Balsamic and sprinkle with salt and pepper
- Heat 2 TBS of Herbs de Provence OO, on high in frying pan. Quickly sear each side of the two racks, roughly one minute each side, remove from heat
- In a bowl combine .5 TBS mustard and 1 TBS pomegranate balsamic, use your hands to rub the mixture on the lamb racks coating thoroughly
- Mix breadcrumbs and a pinch of salt and pepper on a plate and cover racks entirely with breadcrumb mixture
- Once coated place on baking sheet and Drizzle with small amount of Herbs de Provence OO, place in preheated oven cook for minutes 15-20 minutes for medium to medium rare temp
- Remove from oven let stand for about 5 minutes before dividing rack. Serve immediately.



ENJOY!