



## Gorgonzola Gremolata Lamb Chops

Serves 2

### Ingredients

- 4 Lamb Chops
- ½ cup Panko Bread Crumbs
- 1 tbsp. Grey Poupon Dijon Mustard
- ½ cup BelGioioso Cheese Gorgonzola
- 1 Lemon
- 2 tbsp. Parsley
- 3 Garlic Cloves (mashed)
- 2 tbsp. Fresh Thyme
- 1/16 tsp. Salt & Pepper
- 2 tbsp. Olive Oil
- 8 Asparagus Stalks
- 1/16 tsp. Lemon Zest



### Instructions

1. In a mixing bowl add mashed garlic, chopped parsley, thyme leaves, mustard, lemon juice, gorgonzola, bread crumbs, salt, pepper and olive oil. Mix together and set aside.
2. Pre-heat your skillet for five minutes before adding the lamb chops. Drizzle some olive oil onto a hot skillet then add the lamb chops. (We used a cast iron skillet) For a dry sear make sure the lamb chops are not touching.
3. After 4 to 5 minutes turn the lamb chops over. A beautiful crust has formed on the one side. Add the asparagus spears to the center of the cast iron skillet.
4. After 5 more minutes on the flame pack a ¼ cup of the Gorgonzola Gremolata on top of each lamb chop. Take your skillet and place it into a preheated 400 degree oven for 7 minutes. The topping will melt nicely as the lamb chops finish in the oven.
5. Take the skillet out after your lamb chops are to your desired doneness. We recommend medium doneness at 130°F.
6. Plate two lamb chops and some asparagus and top with some lemon zest. Enjoy!

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