



## Rosemary and Oregano-Spiced Lamb Loin Chops with Herb-Roasted Cherry Tomatoes from Chef Eric Crowley

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Here is another tempting recipe from Chef Eric Crowley of [Culinary Classroom](#) that would be absolutely perfect for Valentine's Day!

### **Rosemary and Oregano-Spiced Lamb Loin Chops with Herb-Roasted Cherry Tomatoes** **Yield: 4 Servings**

- Lamb Loin Chops or Rib Chops, 8 each
- Vegetable Oil, 2 Tablespoons
- Cherry tomatoes, halved, 16 each
- Garlic Cloves, crushed, 3-4 cloves
- Juniper Berries, crushed, 4 each
- Oregano, chopped, 2 teaspoons
- Rosemary, chopped, 2 teaspoons
- Salt and Pepper, to taste
- Aluminum foil

#### **Method**

1. Preheat an oven to 325 degrees. While the oven is getting hot, heat the oil in a skillet until very hot. Season the lamb with salt and pepper. Brown the chops on both sides.
2. Remove the lamb and place two chops each on a large piece of aluminum foil. Add the tomatoes, garlic and herbs. Season with salt and pepper. Fold up the foil to make four tightly sealed packages. Transfer the packages to a baking sheet.
3. Bake for about 20 minutes, or until the meat is medium rare.
4. Carefully open the packages and serve with juices over fresh pasta.