

# IMAGERY

*elevate your plate*

## Mint Chimichurri Lamb



### INGREDIENTS

#### FOR THE LAMB CHOP MARINADE:

- 8-RIB RACK OF LAMB, PREPPED “FRENCHED” STYLE
- ¼ CUP COLAVITA® OLIVE OIL
- ¼ CUP DE-STEMMED MINT
- 1 TSP FINE SEA SALT
- ¼ TSP CRUSHED BLACK PEPPER
- ¼ TSP SUGAR
- ½ LEMON, JUICED

#### FOR THE MINT CHIMICHURRI:

- 1 CUP FRESH MINT LEAVES
- 1 CUP FRESH FLAT ITALIAN PARSLEY LEAVES AND/OR CILANTRO
- 1 TBSP RED WINE VINEGAR
- 2 CLOVES GARLIC
- 1½ TSP FINE SEA SALT
- ¼ TSP RED PEPPER FLAKES
- 1/3 CUP COLAVITA® OLIVE OIL

#### FOR THE CUMIN YOGURT DRIZZLE:

- ½ CUP PLAIN UNSWEETENED YOGURT
- ½ TSP CUMIN
- ½ LEMON, JUICED

#### FOR THE PLATING:

- GREENS LIKE WATERCRESS, SPINACH, OR PEA SPROUTS

### PROCESS

**STEP 1:** A day or a few hours before cooking, prep the marinade. Add all the ingredients to a blender or food processor, pulse until chopped, and then add to a zip-lock with the lamb to sit overnight. Add more olive oil as needed to coat the lamb. If lemon isn't handy, it's possible to use 1 tablespoon of apple cider vinegar instead.

**STEP 2:** To prep the mint Chimichurri, add all ingredients to a food processor or pulse in a blender. We like to use mint, instead of just parsley, to give the sauce an extra bit of sweetness and a boldly fresh flavor

**STEP 3:** Create the yogurt sauce by mixing together the cumin and yogurt, and thin with lemon juice and water as needed. It's best to have it take on the consistency of a thick paint, as it will be used as both a garnish and dipping sauce later on.

**STEP 4:** After marinating the lamb, cook just before serving in a large pan on medium-high heat for about three minutes per side. The idea is to pan-fry, so the lamb has a crispy finish but remains juicy and tender on the inside.

**STEP 5:** Using a wide pastry brush, paint the prepped cumin yogurt sauce along the perimeter of a large circular serving dish. This simple brushstroke of white will give the plate an elevated look. Then create a bed of green on top using the watercress or spring greens, this layer will create dimension and a dynamic pop of color. Add the lamb on top of the greens and drizzle with the mint Chimichurri. Garnish the dish with edible flowers of the season, this will add a touch of something fresh and be visually unexpected. Serve the extra sauces on the side, so guests can add more flavor to taste.

**NOTES ON STYLING:** Add dimension when serving meat by creating layers, painting sauces, and adding in something fresh and unexpected—like edible flowers.

**This Mint Chimichurri Lamb pairs perfectly with Imagery Cabernet Sauvignon**