

Lamb chops with rosemary and roasted grapes

by GBC Kitchen



Main Easy 4 45 minutes

A nod to the [Spanish](#) tradition of cooking [lamb chops](#) over burning [grape](#) vines, this quick dish combines fried lamb chops with roasted red grapes for pops of sweet flavour. They would pair beautifully with roast potatoes or simply some crusty bread.

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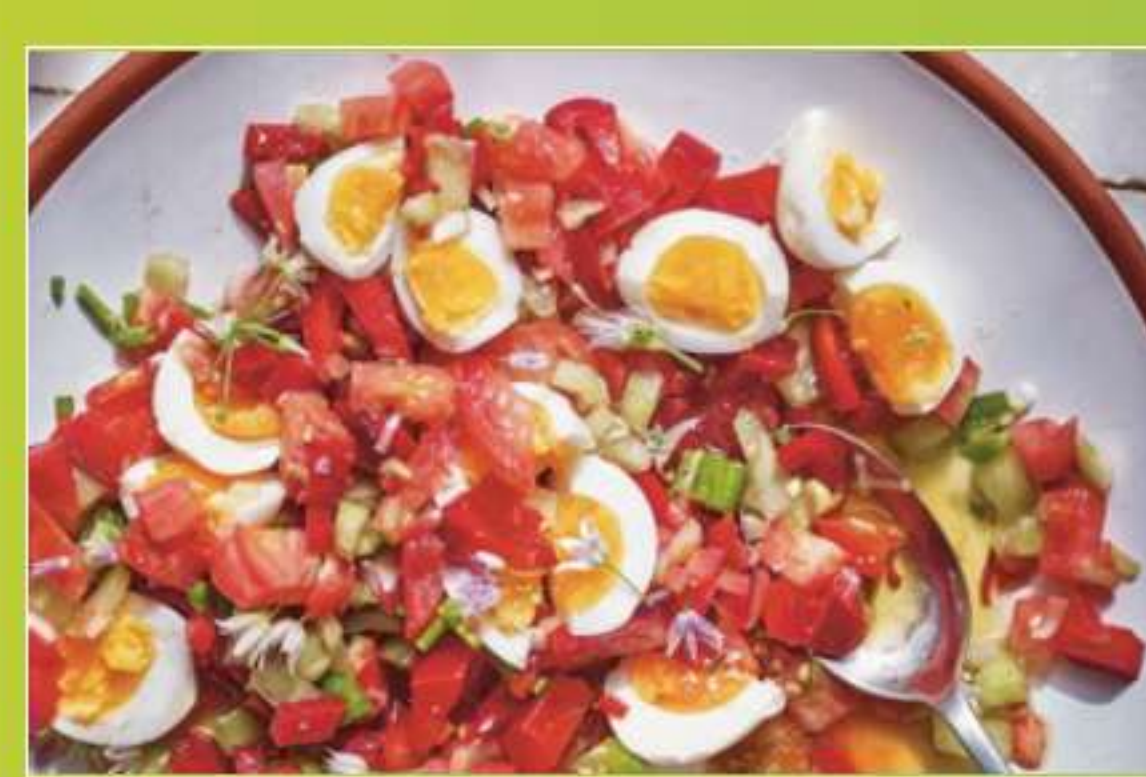
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Ingredients

METRIC IMPERIAL

- 1 bunch of [grapes](#)
- 3 [garlic cloves](#), whole
- 2 [sprigs of rosemary](#)
- olive oil
- 1 dash of sherry vinegar
- 8 [lamb chops](#)
- [salt](#)

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Method

- Preheat the oven to 220°C/gas mark 7
- Place the grapes, garlic and rosemary on a baking tray. Drizzle the grapes with olive oil and sprinkle them with sherry vinegar. Roast for 10 minutes, or until the grapes are just starting to collapse

1 bunch of [grapes](#)
 3 [garlic cloves](#)
 2 [sprigs of rosemary](#)
 olive oil
 1 dash of sherry vinegar
- Heat a frying or griddle pan over a medium heat. Once the pan is hot, stand the chops on their sides in the pan, to render out the fat

8 [lamb chops](#)
- Once the fat is golden, flip the chops on their sides to finish cooking through - a minute or so on each side. Season with salt to taste

[salt](#)

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- Serve the fried lamb chops with the garlicky roasted grapes on the side

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