

ANNA

Ina Garten's-Inspired Herb Crusted Rack Of Lamb

Mari's daughter Isabella became a lamb lover with this delicious rack of lamb recipe. And this Ina Garten-inspired recipe pales in comparison to most every lamb dish we've tried. It's savoury and fresh with fragrant herbs and a buttery crust.

Ingredients

2 racks of lamb
Extra-virgin olive oil
Sea salt and cracked black pepper
1 cup flat-leaf parsley
1 tablespoon rosemary
1 tablespoon thyme
3 garlic cloves
1 cup white bread crumbs
4 tablespoons butter
2 teaspoons lemon zest

Preparation

Combine herbs, garlic, breadcrumbs, butter and lemon zest in food processor until finely ground. Can be made up to two days ahead if refrigerated.

Allow lamb to rest at room temperature for 2 hours prior to cooking. Preheat oven to 450°. Place lamb in large roasting pan fat side up. Rub with olive oil and sprinkle with salt and pepper. Roast for 10 minutes.

Remove from oven and press herb mixture onto lamb; return to oven for another 20 minutes. Remove from oven, cover with foil and allow to rest for 15 minutes. Cut into 2-chop portions and serve. Serves 6.