

Pesto Crusted Lamb Chops

Ingredients

3 lamb chops
3 tbsp basil pesto*
½ tsp salt
1 tbsp olive oil
½ tsp black pepper

Method

Season lamb by rubbing each chop with a tbsp of pesto and seasoning each chop with salt and pepper. Drizzle the olive oil in the bottom of the convectionware and place the chops side by side.

Secure the convectionware lid and place in a preheated 450 degree oven for 18 minutes for the chops to be medium rare. For chops to be well done, add 2 minutes.

*Basil pesto is readily available in Most supermarkets.