

Greek Lamb Chops

Just like a Greek restaurant or even better! Whether you decide to grill them or fry them in a cast iron skillet (or regular pan), these homemade Greek Lamb Chops are a family favourite! Once you try these you will never look back!



4.95 from 19 votes

Prep Time
35 mins

Cook Time
15 mins

Total Time
50 mins

Course: Dinner Cuisine: Greek Servings: 4 people Author: Karina

Ingredients

- 54 g olive oil
- Juice of 1 lemon (about 1/4 cup lemon juice)
- 2 tsp dried oregano preferably Greek, or 1/2 cup chopped fresh
- 4 cloves garlic minced
- 1 tsp salt
- 0.5 tsp freshly ground black pepper
- 8 lamb chops
- 1 tbsp olive oil for cooking

Instructions

1. Using paper towels, pat dry chops and discard any shards or bone fragments.
2. Mix all of the ingredients together in a small jug or bowl.
3. Arrange lamb chops in a large baking dish or on a large plate, and pour the marinade all over the lamb, rubbing it into the meat. Cover with plastic wrap and marinate for half an hour, or for a deeper flavour, marinate overnight in the refrigerator, turning the chops from time to time (before cooking, let lamb chops sit at room temp 30 minutes).
4. Heat oil in a pan (cast iron preferably or grill plates) over high heat until just starting to smoke. Fry or grill lamb in 2 batches for 3-4 minutes each side, depending on thickness until done to your liking. (Usually, at 3 minutes per side they are medium, and at 4 minutes they are medium-well.)
5. Let rest for 5 minutes before serving.

Sprinkle with a little extra dried oregano for added flavour and a little extra lemon juice (optional).

Optional:

1. For left over marinade: reduce heat down to medium-low leaving any leftover drippings in the pan. When pan has lowered in heat, pour in the leftover marinade along with 1 tablespoon of butter and 1/4 cup beef broth. Bring to a simmer and allow to cook for at least 5 minutes. Stir in a tablespoon of lemon juice and serve with the lamb.