



# RECIPE: Marinated Lamb Chops / Cabanas

**Cabanas/ ~~Disney Fantasy~~ and Dream**

**Serves 4**

## **Lamb Chops**

1/2 cup extra virgin olive oil  
1/2 lemon, zested and juiced  
1/2 teaspoons dried oregano  
1/2 teaspoon ground cumin  
1/4 teaspoon freshly ground black pepper  
1 clove garlic, roughly chopped  
8 to 10 lamb chops  
Light olive oil, for cooking

## **Couscous Tabbouleh**

2 cups low-sodium vegetable stock  
1 (10-ounce) box couscous  
1/4 cup extra virgin olive oil  
1 lime, zested and juiced  
1 teaspoon ground cumin  
1/2 teaspoon coarse salt  
1/2 teaspoon freshly ground black pepper  
3 plum tomatoes, seeded and finely diced  
3 cloves garlic, finely minced  
1 small red onion, finely diced  
1/2 European cucumber, seeded and finely diced  
1/4 cup finely chopped fresh cilantro  
1/4 cup canned chickpeas, drained and rinsed

## **Mint Mojo**

1 1/2 cups mint jelly  
1 cup extra virgin olive oil  
3 cloves garlic, roughly chopped  
1 bunch mint leaves (about 1 packed cup)  
1/2 teaspoon coarse salt  
1/2 teaspoon freshly ground black pepper

### **For lamb chops:**

1. Whisk together oil, lemon zest and juice, oregano, cumin, and pepper in a shallow dish. Add garlic. Add lamb chops and turn to coat.
2. Cover with plastic wrap and refrigerate for at least 6 hours or overnight, turning occasionally.
3. Remove chops from refrigerator and shake off excess marinade. Set aside.
4. Heat a large grill pan or skillet over high heat. Brush pan lightly with oil. Add chops and cook 2 1/2 minutes per side for medium-rare.

### **For couscous tabbouleh:**

1. Bring vegetable stock to a boil in a small saucepan over high heat. Meanwhile, place couscous in a medium heatproof bowl. Drizzle with olive oil. When stock boils, carefully pour over couscous; cover tightly with plastic wrap and set aside 5 minutes.
2. Uncover and fluff couscous with a fork. Stir in lime zest and juice, cumin, salt, and pepper. Add tomatoes, garlic, onion, cucumber, cilantro, and chickpeas. Stir to combine.

### **For mint mojo:**

Combine all ingredients in a food processor. Pulse until well combined.

### **To serve:**

Spoon a portion of couscous into the center of a plate; place 2 lamb chops onto the couscous. Drizzle mint mojo around the plate and garnish with a sprig of mint, if desired.