MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Prime Single Chop Lamb Chops

1 grapefruit, peeled and sectioned

1 bulb fennel, thinly sliced

2 tablespoons fresh herbs, finely chopped (suggested: rosemary, parsley, mint, or cilantro)

1 tablespoons Kosher extra virgin olive oil

Kosher salt

Fresh ground black pepper

1. To Prepare Your Kosher Boneless Ribeye Steak Sandwich with Herb Dressing Heat your heavy bottom skillet over a high flame.

2. Meanwhile, season both sides of your lamb chops with coarse kosher salt and ground black pepper.

3. When the pan is hot, sear both sides of the lamb chops. Be mindful to not overcrowd the pan, giving the lamb plenty of room to create a nice caramelized crust.

4. To finish the lamb, reduce the heat on the pan to low, cover, and let them cook for about 3 to 4 minutes. Remove from the pan when the internal temperature reaches 125F, then let them rest. You want an internal temperature of 130F for medium rare.

5. To make your citrus salad, combine your grapefruit, fennel, freshly chopped herbs, kosher salt, and extra virgin olive oil.

6. Serve your meal with a nice helping of citrus salad and two chops.

Bon appetit!