

Peppered Lamb Chops With Roasted Red Bell Pepper and Feta Couscous

Ingredients

- 1 ¼ cups water
- 2 tsp olive oil
- 1/4 cup crumbled reduced-fat Feta cheese
- 1 package Near East® Roasted Garlic & Olive Oil Pearled Couscous
- 1/4 cup roasted red peppers, chopped into pea-sized pieces
- 1 tbsp finely chopped chives
- 1 lb lamb chops cut about 3/4 inch thick, rinsed and patted dry
- 2 tsp olive oil
- Dried oregano, to taste
- Sea salt, to taste
- 1 tbsp black peppercorns, coarsely cracked
- 6 cloves garlic, unpeeled and rinsed
- Lemon wedges (optional)

How to make it

1. For Couscous: Bring water to a boil; add olive oil, Feta and contents of Spice Sack. Simmer for a few seconds; stir in roasted red peppers, chives and couscous. Cover; remove from heat. Let stand 5 minutes. Fluff couscous lightly with fork before serving.
2. For Peppered Lamb Chops: While couscous is standing, brush both sides of lamb chops with 1 tsp olive oil; season with oregano and sea salt. Press cracked peppercorns onto chops. Heat remaining teaspoon olive oil in large nonstick skillet over medium-high heat. Cook lamb chops and garlic cloves 2 minutes; turn chops and cook 2 to 3 minutes for rare



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	4

Made with



Near East® Roasted Garlic & Olive Oil Pearled Couscous

doneness or until cooked to desired doneness.
Squeeze garlic cloves onto chops.

3. Serve chops with lemon wedges and couscous.