

Lamb in a Jacket



Serves 2

Ingredients:

4 Alberta lamb chops
1 onion, thinly sliced
1 carrot, thinly sliced
1 small zucchini, thinly sliced
3 cloves garlic, finely chopped
1 cup feta cheese, cubed
¼ cup lemon juice
2 Tbsp butter
Poultry seasoning
Salt & pepper to taste

Method:

Mix poultry seasoning, salt, and pepper and sprinkle on both sides of lamb chops. Lay chops on individual squares of foil. Mix sliced vegetables together and lay over each lamb chop. Put about ¼ cup of feta over each chop. Melt butter, mix with lemon juice, and pour over each chop. Fold foil to make a pocket for each chop. Bake at 325°F for 1 1/2 hours or until tender.

Recipe courtesy of Liz Skorupa, Finland

Your Notes



You've got **GREAT** taste!

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