

Lamb Chops with Roasted Figs

Lamb chops:

- 1 tablespoon chopped fresh rosemary
- 4 teaspoons chopped fresh thyme
- 4 teaspoons chopped fresh marjoram
- 2 2-pound racks of lamb, trimmed of fat and sinew
- 2 tablespoons olive oil
- 2 garlic cloves, sliced
- 2 tablespoons grapeseed oil

Roasted figs:

- 12 large, ripe figs, halved lengthwise
- 16 sprigs lemon thyme or regular thyme
- Extra-virgin olive oil

Combine herbs in small bowl. Rub lamb with olive oil, half of chopped herbs and garlic; cover and chill overnight.

Preheat oven to 425°F. Heat the grapeseed oil in a large skillet over medium-high heat. Sprinkle lamb with salt and pepper and sear until brown on both sides, 5 minutes total.

Transfer the lamb to large rimmed baking sheet and roast to desired doneness, about 20 minutes for medium-rare.

Transfer the lamb to a cutting board and let rest 5 to 10 minutes. Maintain oven temperature while reserving the baking sheet for the figs.

Place the figs and thyme sprigs on the baking sheet. Sprinkle with remaining herbs and drizzle with extra-virgin olive oil. Roast in oven at 425°F for 10 minutes.

Cut the lamb racks into individual chops and arrange on plates with figs placed alongside.