

Garlic Parmesan Fried Lamb Chops - Crispy, Juicy, and Totally Irresistible

Garlic Parmesan Fried Lamb Chops: Crispy, Golden, and Bursting with Flavor



OVEN
350°F

TIME
4 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

- 8 small lamb chops (about 1/2-1 inch thick)
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tsp garlic powder
- 1/2 tsp paprika
- 2 eggs, beaten
- 1/2 cup grated Parmesan cheese
- 1/2 cup seasoned breadcrumbs
- 1/4 cup all-purpose flour
- Vegetable oil (for frying)
- Chopped parsley, for garnish

DIRECTIONS

1. Season the Lamb: Pat lamb chops dry with paper towels. Season both sides with salt, pepper, garlic powder, and paprika.
2. Set Up the Coating Stations: In three shallow bowls:
3. Place flour in the first
4. Beat eggs in the second
5. Mix : Parmesan and breadcrumbs in the third
6. Dredge the Chops: Dip each lamb chop into the flour (shake off excess), then into the egg, and finally coat in the breadcrumb-Parmesan mixture. Press gently to ensure the coating sticks.
7. Fry to Golden Perfection: In a large skillet, heat vegetable oil over medium-high heat (enough to cover the bottom). Fry lamb chops for 3-4 minutes per side until golden brown and cooked to your desired level of doneness.
8. Rest and Garnish: Transfer to a paper towel-lined plate to drain. Sprinkle with chopped parsley and serve hot.

TIPS FOR SUCCESS

Don't Crowd the Pan: Fry in batches to maintain crispiness.

Use a Meat Thermometer: For medium, aim for 145°F internal temperature.

Rest Before Serving: Let the lamb chops rest a few minutes for juicier bites.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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