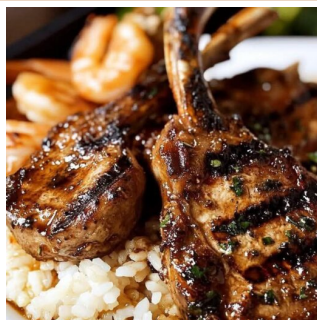


Grilled Lamb Chops with Shrimp: An Elegant Surf & Turf Delight

Grilled Lamb Chops with Shrimp: A Flavorful Surf & Turf Delight



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

- 6-8 lamb chops (rib or loin chops, about 1-inch thick)
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 1 tsp rosemary (fresh, chopped, or dried)
- 1 tsp thyme (fresh, chopped, or dried)
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 tbsp lemon juice
- 1 tbsp balsamic vinegar (optional for extra flavor)
- 12-16 shrimp, large (peeled and deveined)
- 1 tbsp olive oil
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1 tbsp fresh lemon juice
- 1 cup rice (white or brown)
- 2 cups water or broth
- 1 tsp butter
- Salt to taste

DIRECTIONS

1. Let's get these delicious Grilled Lamb Chops with Shrimp sizzling!
2. Prepare the : Lamb Chops: In a small bowl, whisk together 2 tablespoons olive oil, minced garlic, rosemary, thyme, 1/2 teaspoon salt, 1/2 teaspoon black pepper, 1 tablespoon lemon juice, and balsamic vinegar (if using). Place the lamb chops in a shallow dish or a resealable bag. Pour the marinade over the lamb chops, ensuring they are well coated. Let them marinate for at least 30 minutes at room temperature, or preferably 1 hour (or up to 4 hours in the refrigerator) to allow the flavors to soak in.
3. Prepare the : Shrimp: In a separate bowl, toss the shrimp with 1 tablespoon olive oil, paprika, garlic powder, 1/2 teaspoon salt, 1/2 teaspoon black pepper, and 1 tablespoon fresh lemon juice. Gently mix to ensure the shrimp are evenly coated. Let the shrimp marinate for about 15-20 minutes at room temperature.
4. Prepare the : Rice: If serving with rice, cook it according to package instructions. Typically, you'll bring 2 cups of water or broth to a boil in a medium saucepan with a pinch of salt and 1 teaspoon butter (if using). Once boiling, add the 1 cup rice, stir once, cover, and reduce heat to low. Cook for 15-20 minutes (or according to package directions) until the rice is tender and all the liquid is absorbed. Remove from heat and let stand covered for 5 minutes, then fluff with a fork and set aside.
5. Grill the : Lamb Chops: Preheat your grill to medium-high heat. Ensure the grill grates are clean and lightly oiled to prevent sticking. Place the marinated lamb chops on the hot grill. Grill for about

4-5 minutes per side for medium-rare (internal temperature 130-135°F / 54-57°C). Adjust cooking time based on the thickness of your chops and your preferred doneness.

6. Rest the : Lamb: Remove the lamb chops from the grill and transfer them to a plate or cutting board. Tent loosely with foil and let them rest for 5-7 minutes before serving. This allows the juices to redistribute, ensuring juicy, tender meat.
7. Grill the : Shrimp: While the lamb chops are resting, place the marinated shrimp directly on the hot grill grates (or use a grill basket if you're worried about them falling through). Grill for 2-3 minutes per side until they turn pink, opaque, and are fully cooked. Be sure not to overcook the shrimp, as they can become tough and rubbery quickly.
8. Assemble the : Dish: Serve the perfectly grilled lamb chops on a plate alongside the succulent grilled shrimp. Add a serving of fluffy rice on the side, or you can also create a bed of rice under the lamb chops and shrimp for a complete, beautifully plated meal.
9. Enjoy: Enjoy your Grilled Lamb Chops with Shrimp, a flavorful and satisfying meal that pairs perfectly with rice and a tangy marinade!

SWAPS & NOTES

, serve with a side of couscous salad or a fresh cucumber and tomato salad.

Other Hearty Meals: If you enjoy rich, flavorful main courses, this dish fits well with the spirit of a hearty Cajun Chicken

Sausage Gumbo or a satisfying Mexican Chicken and Rice Casserole.

TIPS FOR SUCCESS

Pat Dry Lamb: Before marinating, pat the lamb chops dry.

This helps the marinade adhere better and allows for a better sear on the grill.

Don't Over-Marinate Shrimp: Shrimp are delicate and can become "mealy" if marinated in acidic ingredients (like lemon juice) for too long.

Hot Grill: Ensure your grill is properly preheated to medium-high for a good sear on both the lamb and shrimp.

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

Original recipe: <https://chefmaniac.com/grilled-lamb-chops-with-shrimp-an-elegant-surf-turf-delight/>