

Juicy Marinated Lamb Chops with Roasted Vegetables

Marinated Greek Lamb Chops w/Mushrooms and Tomatoes



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Lamb Chops:

- 8 lamb chops
- 1/4 cup olive oil
- 3 cloves garlic, minced
- Juice of 1 lemon
- 1 tablespoon red wine vinegar
- 2 teaspoons dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

For the Vegetables:

- 2 cups mushrooms, sliced
- 1 pint cherry tomatoes, halved
- 2 tablespoons olive oil
- 1 teaspoon dried oregano
- 1 tablespoon fresh parsley, chopped, for garnish
- Crumbled feta cheese, optional, for serving

DIRECTIONS

1. In a large bowl, whisk together the olive oil, garlic, lemon juice, red wine vinegar, oregano, thyme, rosemary, cumin, salt, and black pepper.
2. Add the lamb chops to the bowl and coat them thoroughly in the marinade.
3. Cover and refrigerate for at least 30 minutes, or up to 3 hours for the best flavor.
4. While the lamb is marinating, preheat your oven to 400 degrees Fahrenheit.
5. In a large baking dish, toss the sliced mushrooms and halved cherry tomatoes with olive oil, oregano, salt, and black pepper.
6. Roast the vegetables for about 20 minutes, or until the mushrooms are tender and the tomatoes are slightly blistered.
7. Heat a large skillet over medium-high heat. Add a small drizzle of olive oil if needed.
8. Remove the lamb chops from the marinade and place them in the hot skillet.
9. Sear the lamb chops for 4 to 5 minutes per side, depending on thickness and your desired doneness.
10. Transfer the lamb chops to a plate and let them rest for 5 minutes.
11. Serve the lamb chops with the roasted mushrooms and tomatoes, then garnish with parsley and optional crumbled feta.

SWAPS & NOTES

Bone-in lamb chops work beautifully here, but loin chops are also a great option.

If you have fresh herbs on hand, you can use them in place of dried herbs for a brighter flavor.

Cherry tomatoes are ideal because they roast quickly and become sweet, but grape tomatoes also work well.

Feta is optional, though it adds a salty, creamy finish that fits perfectly with the Greek-inspired flavors.

TIPS FOR SUCCESS

One of the best ways to make this recipe shine is to let the lamb sit in the marinade long enough to really absorb the flavors.

Even 30 minutes makes a difference, but a few hours gives you a much more pronounced herb and citrus flavor.

It is also important not to overcrowd the skillet when searing.

If your pan is too full, the lamb chops will steam instead of developing that gorgeous golden crust.

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

Original recipe: <https://chefmaniac.com/juicy-marinated-lamb-chops-with-roasted-vegetables/>