



## **Pozzi Ranch Lamb Chops with Spinach and White Beans**

### **Lamb Chops:**

- 4 (1-inch-thick) Pozzi Ranch Lamb chops (loin, rib or shoulder)
- 1 tablespoon minced fresh garlic
- 2 teaspoons chopped fresh rosemary or 2 teaspoons dried
- 2 tablespoons olive oil
- 2 teaspoons salt
- ½ teaspoon ground black pepper

### **Spinach and White Beans:**

- 2 tablespoons olive oil
- 1 tablespoon minced fresh garlic
- 12 oz washed spinach
- 2 each chopped roma tomatoes
- 1 can white beans (navy, cannellini or great northern beans), drained
- 1 tablespoon lemon juice
- 2 tablespoons pine nuts (optional)
- salt and pepper to taste

In small bowl combine garlic, rosemary, olive oil, salt and pepper and coat both sides of chops.

In a large skillet heat 1 tablespoon olive oil over medium-high heat, sauté the chops for about 2-4 minutes on each side depending on size and preferred doneness (140F for rare, 155F for medium or 170F for well done). Remove from pan and let rest for 5 minutes.

Pour fat from skillet and wipe clean. Place pan on high heat, add olive oil, garlic and pine nuts. Sauté until garlic is golden, add spinach, beans and then tomato stirring for 1-2 minutes until spinach is wilted. Turn off heat and pour off about half of the cooking liquid and discard. Finish by tossing wilted spinach with lemon juice, olive oil and season with salt and pepper to taste. Place spinach and white beans on a platter and top with lamb chops.