

LAMB CHOPS PARMESAN with Black Olives

4 servings

8	lamb chops	8
1½ cups	PASTENE Grated Parmesan Cheese	375 mL
2 cups	PASTENE Flavored Bread Crumbs	500 mL
2	eggs, beaten	2
3 tbsp	PASTENE Extra Virgin Olive Oil	45 mL
1 cup	PASTENE Pitted Olives, sliced	250 mL
	2 lemons, sliced, for garnish	
	salt and pepper	
	PASTENE Pasta of your choice	

- Preheat oven to 350°F (180°C).
- Trim excess fat from lamb and season with salt and pepper.
- Put Parmesan in a bowl, and breadcrumbs in a second bowl.
- Dip lamb chops on both sides first in Parmesan, then in beaten eggs and finally in breadcrumbs.
- In an ovenproof skillet, heat olive oil over medium-high heat and cook chops for 2 minutes on each side. Add black olives to skillet.
- Bake in preheated oven for 7 minutes or until chops are cooked to taste. Serve immediately with lemon slices and hot, cooked pasta.

