



INGREDIENTS

- 3 tbsp. olive oil
- 2 tbsp. red wine vinegar
- 1/2 tsp. honey
- 1 1/4 tsp. ground cumin
- kosher salt
- Pepper
- 8 small lamb loin chops (3/4-inch thick, about 2 pounds), well trimmed
- 1 lb. large carrots (about 3 carrots)
- 6 large radishes
- 1/4 c. fresh mint leaves

DIRECTIONS

1. In a large bowl, whisk 2 tablespoons oil, vinegar, honey, 1/4 teaspoon cumin, and 1/4 teaspoon each salt and pepper to combine.
2. Heat the remaining tablespoon oil in a large skillet over medium heat. Season the lamb with the remaining teaspoon cumin and 1/2 teaspoon each salt and pepper. Cook the lamb to desired doneness, 4 to 5 minutes per side for medium-rare.
3. Meanwhile, using a vegetable peeler, shave the carrots into thin strips and very thinly slice the radishes. Add to the dressing and toss to coat. Fold in the mint leaves and serve with the lamb.