

Rack of Lamb with Pesto

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An irresistible lab roast smeared with fresh, flavorful pesto sauce.

Ingredients:

2 cups packed fresh mint
½ cup toasted walnuts
¼ cup grated Parmesan cheese
½ teaspoon sea salt
¼ teaspoon black pepper
¼ cup plus 1 tablespoon extra-virgin olive oil, divided
3 tablespoons fresh lemon juice
2 (2-pound) racks of lamb, frenched

Directions:

- 1) Preheat oven to 400°F.
- 2) Combine mint, walnuts, cheese, salt, and pepper in a food processor; puree until smooth. With machine running, add ¼ cup oil to mixture; blend until smooth. Add lemon juice; puree until smooth.
- 3) Season lamb on all sides with salt and pepper. Heat remaining 1 tablespoon oil in a heavy large skillet; sear until golden, about 3 minutes.
- 4) Transfer lamb to oven; cook 20 to 25 minutes. Remove from oven and allow to rest 10 minutes. Carve and serve smeared with pesto sauce.