

## Lamb Chops with Sweet Pomegranate Balsamic

### Ingredients:

2 teaspoons oil

4 lamb chops

salt and pepper to taste

3 shallots (chopped)

1/4 cup stock

**50ml Sweet Pomegranate Balsamic**

2 tablespoon butter

a pinch of rosemary (chopped)

salt and pepper to taste

### Directions:

1. Heat the oil in a pan.
2. Season the lamb chops with salt and pepper.
3. Add the lamb chops to the pan and cook about 5 minutes per side to get a thick chop to medium rare.
4. Set the lamb aside.
5. Add the shallots and saute for 1 minute.
6. Add the **Sweet Pomegranate Balsamic**
7. Add the stock, butter and rosemary, salt and pepper.
8. Simmer until it thickens to form a sauce, about 6-10 minutes.
9. Pour the sauce over the lamb.

