

*Arnísies Brizóles sti Skára*

(Greek Broiled Lamb Chops)

This is a simple, but very tasty way to fix lamb.

**Ingredients**

(4) 1-inch thick lamb loin chops

2 Tbs. olive oil

oregano

salt

black pepper

**Utensils**

measuring spoons

broiling pan with rack

fork

serving plate

This dish is seasoned to taste. Preheat the oven to broil. Place the lamb chops on the rack in the broiler pan. Pour the olive oil over them and sprinkle with the seasoning. Broil for 10 minutes, then turn the chops over and broil for an additional 10 minutes. Serve hot.