

# Loin Chops with Mediterranean Stuffing and Rosemary Spiked Tomatoes

Serves 4 Cook 15 minutes

## METHOD

Prepare the rosemary sprigs by removing leaves from the woody half of each stem. Finely chop 1 tablespoon of the removed leaves and reserve.

To prepare the stuffing, combine the bread, cheese, currants, pine nuts, eggs, garlic and reserved chopped rosemary. Season with salt and pepper to taste. Divide the stuffing mix into 8 balls. Cut a pocket in the side of each chop, being careful not to cut all the way through the meat. Insert a small ball of stuffing into the pocket.

Prepare the spiked tomatoes by threading the tomato halves onto the rosemary sprigs.

Preheat the oven to 350°F. Heat the oil in an oven-proof frying pan and cook the chops for 3 minutes on each side. Reduce the heat, add the prepared tomatoes, and cook for a further 3-5 minutes. Place the pan into the oven for 5-10 minutes.

Mix the balsamic vinegar and sugar together and deglaze the pan, simmering to reduce by half. Serve the chops drizzled with the vinegar glaze with the rosemary spiked tomatoes and fresh greens on the side.

## LAMB

8 thick-cut Australian lamb loin chop  
8 sprigs of rosemary, trimmed to 5"  
1 cup crust-less Italian-style bread,  
cut into small cubes  
½ cup pecorino or Parmesan  
cheese,  
finely grated  
½ cup currants  
½ cup pine nuts, lightly toasted and  
roughly chopped  
2 eggs  
2 cloves garlic, finely chopped  
Salt and freshly ground pepper  
2 teaspoons olive oil  
½ cup balsamic vinegar  
2 teaspoons castor sugar  
fresh baby green leaves to serve

## TOMATOES

8 ounces medium size cherry  
tomatoes, halved

## TO SERVE

fresh greens

