

Honey-Glazed Lamb and Zucchini Gratin *(from the National Honey Board)*

Ingredients:

8 - kosher lamb chops

4 Tablespoons - olive oil, divided

3 cups - diced onion

3 cups - diced zucchini

2 cups - diced fresh tomatoes

4 Tablespoons - chopped fresh mint, divided

2/3 cup - honey

2 teaspoons - ground cumin

1 teaspoon - minced garlic

Salt and ground black pepper, to taste

Directions:

Season lamb chops with salt and pepper.

Heat 2 Tablespoons olive oil in a skillet over medium-high heat.

Brown chops 5 to 7 minutes on each side; remove from pan and keep warm.

Drain fat, leaving any browned bits. Add remaining oil and onion; cook over medium heat until softened.

Stir in zucchini and cook until tender-crisp. Stir in tomatoes and 2 Tablespoons mint; cook about 1 minute.

Meanwhile, in small saucepan, combine honey, remaining mint, cumin, garlic, 1/4 teaspoon salt, and pepper to taste.

Cook over low heat until honey is thinned.

To serve, spoon vegetable mixture onto a plate, top with lamb chop and drizzle with honey glaze.

<http://www.honey.com/recipes/detail/13/honey-glazed-lamb-and-zucchini-gratin>