



## **Grilled Lamb Tenderloin with Lemon Gremolata and Fresh Asparagus**

**serves 2-4**

### For gremolata

1/2 bunch of flat-leaf parsley  
3 tablespoons of toasted pine nuts

1 garlic clove  
1 tablespoon lemon marmalade  
Zest of 1/2 lemon  
Squeeze of fresh lemon juice.  
Sea salt and freshly ground pepper

1/4 cup extra virgin olive oil

Add first 7 ingredients to food processor. Pulse, add olive oil in a steady stream, pulsing slightly. Mixture should be well mixed but still coarsely chopped. Check for seasoning adjust if necessary.

### For Lamb

1/2 lemon (zest and juice)  
1/4 cup extra virgin olive oil  
Sea salt (or citrus salt) and freshly ground pepper  
12 Ounces of lamb tenderloin  
about 8 pieces

Mix together lemon zest juice and olive oil. Season meat with salt and pepper drizzle with olive oil mixture. Set aside.

### For Asparagus

1 bunch fresh asparagus, stalks trimmed, rinsed and patted dry.  
Extra virgin olive oil  
Sea salt or citrus salt and pepper

Garnish- drizzle of good quality  
balsamic vinegar  
freshly grated Parmesan

Heat outside grill or grill pan.  
Drizzle asparagus with olive oil and season with salt and pepper.  
Grill lamb pieces about 3-4 minutes per side. Grill asparagus about 1-2 minutes per side.

Drizzle asparagus with balsamic vinegar and Parmesan, Top with lamb drizzle with lemon gremolata .  
Garnish with fresh parsley if desired.

