

Narlı Kuzu Pirzola

Turkish-style lamb chops with pomegranate juice, mushrooms and white beans. A flavorful Mediterranean dish ready in 30 minutes.

10	20	30	4	Medium
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Narlı Kuzu Pirzola

Malzemeler

- 4 sprig rosemary
- 2 pomegranate
- 4 clove garlic
- 0.8 lb mushroom
- 0.9 lb dry bean
- 0.5 cup vinegar
- 0 olive oil
- 0 salt
- 0 black pepper
- 8 lamb

Yapılış

- Season the lamb**

Pat 0.8 lb lamb chops dry with paper towels. Season both sides generously with salt and black pepper, pressing the seasoning into the meat.
- Prepare aromatics**

Mince 4 cloves garlic finely. Roughly chop 0.9 lb mushrooms into bite-sized pieces.
- Sear the lamb chops**

Heat a large cast iron or heavy-bottomed pan over medium-high heat until very hot. Add lamb chops and sear for 3-4 minutes per side until golden brown and internal temperature reaches 125°F (52°C) for medium-rare. Transfer to a plate and tent with foil.
- Cook the mushrooms**

In the same pan, add chopped mushrooms and cook for 5-6 minutes, stirring occasionally, until golden brown and moisture has evaporated.
- Add aromatics**

Add minced garlic and 4 sprigs fresh rosemary to the mushrooms. Cook for 1 minute until fragrant, stirring constantly to prevent burning.
- Deglaze and simmer**

Pour in 0.5 cup pomegranate juice, scraping up any browned bits from the bottom of the pan. Add cooked white beans and bring to a gentle simmer.

7 Finish the dish

Return lamb chops to the pan along with any accumulated juices. Simmer for 2-3 minutes to heat through and allow flavors to meld.

8 Rest and serve

Remove from heat and let rest for 3 minutes. Remove rosemary sprigs, taste and adjust seasoning with salt and pepper, then serve immediately.

?puçlar?

Let lamb chops rest at room temperature for 15-20 minutes before cooking to ensure even cooking throughout.

Don't overcrowd the pan when searing - cook chops in batches if necessary to maintain proper heat and achieve good browning.

Use a meat thermometer to check doneness: 130°F for medium-rare, 140°F for medium.

Save time by using pre-cooked white beans from a can - just drain and rinse before adding to the pan.

If the sauce seems too thin, simmer uncovered for an extra 2-3 minutes to concentrate the flavors.

Fresh rosemary can substitute for dried thyme - use about half the amount as fresh herbs are more potent.

For extra richness, finish the dish with a pat of butter stirred in just before serving.

Taste and adjust seasoning at the end - the pomegranate juice's sweetness may require a pinch more salt to balance the flavors.