**Lamb Loin**

Ingredients:

* \_\_ lbs. **lamb loid Chicken** – fat trimmed
* \_\_ cloves **garlic** – sliced into thin sheets
* \_\_\_\_ **olive oil**
* **\_\_za’atar**
* **\_\_\_ paprika**
* **Salt**
* **Pepper**
* \_\_\_\_\_ **mint vinegar** – found in specialty stores

Instructions:

* Preheat oven to **broil**.
* Use the tip of a knife to slice slits in both sides of the **lamb**. Insert **garlic** into slits.
* Drizzle **olive oil** on each side.
* Generously sprinkle **za’atar**, **paprika** and **s&p** on each side.
* Drizzle mint vinegar on each side.
* Place on a \_\_\_\_\_\_\_\_\_\_\_ and broil 5-6 minutes.
* Remove from oven, flip each piece over to its other side, and broil 5-6 minutes.
* Reduce to bake at \_\_\_\_˚ 10-20 minutes. Test for readiness by poking meat, which should not bleed, but should have a pink-ish middle.

Bon appetit!