



BLUESCREEK FARM MEATS'

SWISS CHARD LAMB, PEPPER AND GOAT CHEESE

Serves 2 people

INGREDIENTS

2-4 lamb, goat, or pork chops
¼ C lemon juice
2 cloves garlic, minced
1 bell pepper, sliced
1 bunch of swiss chard
(for every 2 servings)
olive oil
sprinkle of Italian seasoning
fresh lavender, minced fine
salt
honey (approximately 2 tsp. per bunch)
local goat cheese

EQUIPMENT

Skillet
Long tongs
Grater

INSTRUCTIONS

Marinate meat in lemon juice and garlic for 2-4 hours

Grill meat and peppers (add a dash of salt to taste).

Wilt swiss chard in pan with olive oil, and add a sprinkle of Italian seasoning, fresh lavender minced fine, salt, and then drizzle honey approximately 2 tsp. per bunch.

Serve with local goat cheese and a drizzle of balsamic.

Grilled Polenta would be a nice addition.