Lamb Chops with Chocolate Mint Chimichurri Sauce

Chimichurri

12 large sprigs of mint, leaves only
12 sprigs cilantro, leaves only
6 sprigs parsley, you guessed it, leaves only
4 cloves garlic, peeled
1/3 cup sherry vinegar
1 1/2 tsp. fine sea salt
3/4 cup olive oil
2 oz. dark chocolate, finely chopped (I used 64%, but just about any good quality dark chocolate will do)

Lamb chops for 4 people
2 cups peas, blanched
2-4 oz. fresh goat cheese
extra mint and parsley leaves
grey salt, or Fleur de Sel

Place the mint, cilantro, parsley, garlic, sherry vinegar and fine sea salt in a small food processor or blender. Process until smooth. Add the olive oil in about 4 batches, processing in between additions. Add the chocolate and pulse a few times to combine (you don't want to purée the chocolate; you still want little bits). Adjust the salt if necessary. This will taste a little sharp on its own, but once you apply it to food, it mellows out.

Here my recipe gets a little loosey-goosey because I am going to assume that you know how to grill lamb chops, and you know how many you want. So, grill your desired number of lamb chops to your desired doneness. Good. Now, put your beautifully blanched peas in a mixing bowl and add some fresh mint and parsley leaves. Go ahead and get carried away with the herbs, this is a salad. Add some of the chimichurri sauce to the peas (about 1/4 cup or more depending upon your school of thought - salad as a vehicle for dressing or dressing as a small bit of moisture. You know who you are). Toss the peas in the chimichurri to drench or moisten evenly. Divide the pea salad amongst four plates, crumble some fresh goat cheese over each, place lamb chops on top, sprinkle with grey salt (lamb always needs more salt), then drizzle with more chimichurri sauce. Serve extra sauce on the side, you'll want it! Yum.

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