

Lamb Chops with Vegetables in Foil

- 4 lamb chops, cut 1 ½ inches thick
- 1 small eggplant, unpeeled and sliced
- 1 large onion, cut into ½ inch thick slices
- 2 tomatoes, halved
- 1 green pepper, cut into ½ inch thick rings
- 1 tablespoon chopped fresh basil
- Salt
- Pepper
- Garlic or curry powder

Place each lamb chop on piece of aluminum foil large enough to make roomy envelope for all ingredients. On each place eggplant, onion, tomato and green pepper; then sprinkle with basil, salt, pepper and garlic or curry powder. Fold foil over top and seal tightly. Place on baking sheet or pan and cook for 1 ½ hours in oven preheated to 350 degrees.