

## **Pan-Seared Rabbit with Herbs**

### **Ingredients:**

- 2 lbs rabbit meat, cut into serving pieces
- 2 tbsp olive oil
- 2 tbsp butter
- 2 cloves garlic, minced
- 1 tbsp fresh rosemary, chopped
- 1 tbsp fresh thyme, chopped
- Salt and pepper, to taste
- Lemon wedges, for serving

### **Instructions:**

- Season the rabbit pieces with salt and pepper.
- In a large skillet, heat the olive oil and butter over medium-high heat. Add the rabbit pieces and cook until browned on both sides.
- Add the minced garlic, rosemary, and thyme to the skillet and cook for another minute or until fragrant.
- Reduce heat to medium-low, cover the skillet, and cook for 10-15 minutes until the rabbit is cooked through.
- Serve hot with a squeeze of fresh lemon juice and a side of your choice.