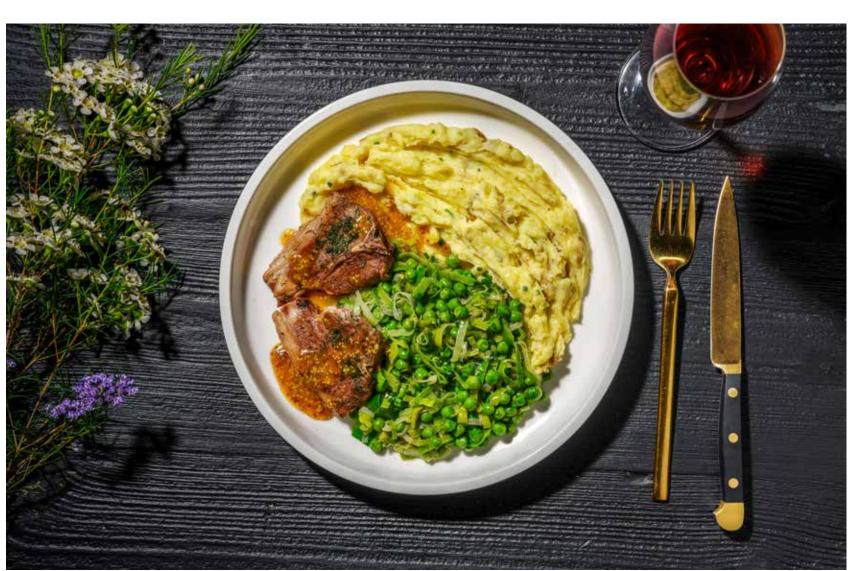


Apricot-Glazed Lamb Chops

with Winter Leeks and Creamy Smashed Potatoes

Special

35 Minutes





Lamb, Loin Chops **4 | 8**





Leek, sliced



113 g | 226 g









Green Peas

7 g | 14 g

Apricot Spread 4 tbsp | 8 tbsp







Whole Grain Mustard 2 tbsp | 4 tbsp

113 ml | 237 ml



Chicken Broth Concentrate 2 | 4







Parmesan Cheese, grated ¼ cup | ½ cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Colander, measuring spoons, potato masher, aluminum foil, medium pot, measuring cups, large pot, large non-stick pan, paper towels



Prep and cook potatoes

- · Before starting, wash and dry all produce.
- Quarter potatoes.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice chives.
- Once water is boiling, reduce heat to medium. Simmer uncovered until forktender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.



Cook veggies

- Meanwhile, heat a medium pot over mediumhigh heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pot until melted, 30 sec. Add leeks. Cook, stirring often, until tender, 2-3 min.
- Add peas, half the Montreal Steak Spice and 2 tbsp (4 tbsp) water. Cook, stirring often, until water is absorbed and leeks begin to brown, 5-6 min.
- Remove the pot from heat, then cover to keep warm.



Pan-fry lamb

- Meanwhile, pat **lamb** dry with paper towels. Season with salt and remaining Montreal Steak Spice.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then lamb. Pan-fry until golden-brown and cooked through, 4-5 min per side.** (TIP: Reduce heat to medium if lamb chops are browning too quickly.)
- Remove the pan from heat. Transfer **lamb** to a plate, then cover loosely with foil to rest, 5 min.
- Carefully wipe the pan clean.



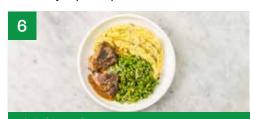
Make glaze

- Add 1/3 cup (2/3 cup) water, apricot spread, mustard and broth concentrates to the same pan. Bring to a simmer over medium.
- Once simmering, cook, stirring often, until apricot spread melts and glaze thickens slightly, 2-3 min.
- Remove the pan from heat. Season with **pepper** and stir in any juices from the plate with lamb.



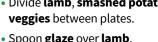
Finish smashed potatoes

- Meanwhile, roughly mash cream, Parmesan, half the chives and 1 tbsp (2 tbsp) butter into potatoes. (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with salt and **pepper**, then stir to combine.
- Cover to keep warm.



Finish and serve

- Add remaining chives to the pot with veggies. Stir to combine.
- Divide lamb, smashed potatoes and veggies between plates.
- Spoon glaze over lamb.





Measurements

within steps

1 tbsp

(2 tbsp)

oil