



Chimichurri Lamb Chops

with Crispy Potatoes and Feta Aioli

Easter Special

Spicy

40 Minutes



Lamb, Loin Chops
4 | 8



Yellow Potato
350 g | 700 g



Hot Pepper
2 | 4



Green Bell Pepper
1 | 2



Red Onion
1 | 2



Parsley
7 g | 14 g



Cilantro
7 g | 14 g



Garlic, cloves
2 | 4



Feta Cheese, block
100 g | 200 g



Mayonnaise
4 tbsp | 8 tbsp



Montreal Steak Spice
1 tbsp | 2 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp

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.

1



Prep and cook potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Cut **potatoes** into 1-inch pieces.
- 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. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain **potatoes** and return them to the same pot, off heat.

2



Prep and roast veggies

- Meanwhile, peel, then cut **onion** into ½-inch slices.
- Finely chop **1 tbsp** (2 tbsp) **onions**. Set aside for **chimichurri sauce** (in step 3).
- Core, then cut **bell pepper** into ½-inch slices.
- Core, then cut **hot peppers** into ½-inch slices, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping hot peppers!)
- Add **hot peppers, bell peppers, sliced onions, half the Montreal Steak Spice** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt**, then toss to combine.
- Roast in the **middle** of the oven until **veggies** begin to soften, 10 min. (**NOTE:** Veggies will continue to roast with lamb chops in step 4.)

3



Make feta aioli and chimichurri sauce

- Meanwhile, finely chop **parsley**.
- Finely chop **cilantro**.
- Peel, then mince or grate **garlic**.
- Add **vinegar, parsley, cilantro, chopped onions, half the garlic, ¼ tsp salt, ¼ tsp sugar** and **1 tbsp** (2 tbsp) **oil** to a small bowl. Season with **pepper**, then stir to combine. Set aside.
- Crumble **feta**.
- Add **mayo, half the feta** and **remaining garlic** to another small bowl. Season with **salt** and **pepper**, then stir to combine.

4



Cook lamb chops

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **lamb** dry with paper towels. Season with **salt** and **remaining Montreal Steak Spice**.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **lamb**. Pan-fry until golden, 1-2 min per side. Remove from heat, then carefully wipe the pan clean.
- When **veggies** have roasted for 10 min, carefully remove the baking sheet from the oven, then push **veggies** to ones one side of the baking sheet. Arrange **lamb** on the other side of the baking sheet.

5



Roast lamb and veggies and finish potatoes

- Roast **veggies** and **lamb** in the middle of the oven until **veggies** are tender and **lamb** is cooked to desired doneness, 6-8 min.**
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp oil** and **1 tbsp butter**, then swirl the pan until melted, 30 sec. (**NOTE:** For 4 ppl, cook in batches, using 1 tbsp oil and 1 tbsp butter per batch.)
- Add **potatoes**. Cook, flipping occasionally, until golden-brown and crispy, 4-6 min.
- Transfer **potatoes** to a plate, then season with **salt** and **pepper**, to taste.

6



Finish and serve

- Divide **lamb chops, potatoes** and **veggies** between plates.
- Drizzle **chimichurri sauce** over **lamb chops**.
- Sprinkle **remaining feta** over **veggies**.
- Serve **feta aioli** alongside **potatoes** for dipping.

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; chop size will affect doneness.



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