

## Chimichurri Lamb Chops

with Crispy Potatoes and Feta Aioli

Easter Special

Spicy

40 Minutes





Lamb, Loin Chops



4 | 8







Hot Pepper 



Pepper

1 | 2

2 | 4



**Red Onion** 



7g | 14g

1 | 2





Cilantro

Garlic, cloves

7 g | 14 g









Mayonnaise 4 tbsp | 8 tbsp 100 g | 200 g



Montreal Steak 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.



### 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.



### 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.)



# 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.



## 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.



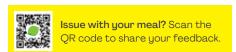
# Roast lamb and veggies and finish potatoes

- 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.



#### 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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil

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