



# Apricot-Glazed Lamb Chops

with Spring Veggies and Creamy Smashed Potatoes

Special Plus

35 Minutes



Lamb, Loin Chops



Yellow Potato



Leek, sliced



Green Peas



Chives



Apricot Spread



Whole Grain Mustard



Cream



Chicken Broth Concentrate



Montreal Steak Spice



Parmesan Cheese, grated

HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring spoons, potato masher, aluminum foil, medium pot, large pot, large non-stick pan, paper towels, measuring cups

### Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Yellow Potato	360 g	720 g
Leek, sliced	113 g	226 g
Green Peas	113 g	227 g
Chives	7 g	14 g
Apricot Spread	4 tbsp	8 tbsp
Whole Grain Mustard	2 tbsp	4 tbsp
Cream	113 ml	237 ml
Chicken Broth Concentrate	2	4
Montreal Steak Spice	1 tbsp	2 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

### 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.*

### Contact

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### 1 Prep and cook potatoes

- 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 fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.



### 4 Make glaze

- Add **¼ cup water** (dbl for 4 ppl), **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**.



### 2 Cook veggies

- Meanwhile, heat a medium pot over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), 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 water** (dbl for 4 ppl). 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.



### 5 Finish smashed potatoes

- Meanwhile, roughly mash **cream**, **Parmesan**, **half the chives** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste, then stir to combine.
- Cover to keep warm.



### 3 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 **½ tbsp oil** (dbl for 4 ppl), 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.



### 6 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**.

## Dinner Solved!