



Apricot-Glazed Lamb Chops

with Winter Leeks and Creamy Smashed Potatoes

Special

35 Minutes



Lamb, Loin Chops
4 | 8



Yellow Potato
350 g | 700 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
1/4 cup | 1/2 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.

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Ingredient quantities 56 g | 113 g
2 person 4 person

1



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

2



Cook veggies

- Meanwhile, heat a medium pot over medium-high 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.

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** (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.

4



Make glaze

- Add **½ cup** (¾ 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**.

5



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.

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**.

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



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