



Chimichurri Lamb Chops

with Crispy Potatoes and Feta Aioli

Special Plus

Spicy

40 Minutes



Lamb, Loin Chops



Yellow Potato



Poblano Pepper



Green Bell Pepper



Red Onion



Parsley



Cilantro



Garlic, cloves



Feta Cheese, block



Mayonnaise



Montreal Steak Spice



Red Wine Vinegar

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

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

Bust out

Baking sheet, colander, measuring spoons, 2 small bowls, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Yellow Potato	360 g	720 g
Poblano Pepper 🌶️	320 g	640 g
Green Bell Pepper	200 g	400 g
Red Onion	113 g	226 g
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
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
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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Prep and cook potatoes

- 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.



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 oil** (dbl for 4 ppl), then **lamb**. Pan-fry until golden, 1-2 min per side. Remove from heat.
- When **veggies** have roasted for 10 min, carefully remove from the oven, then push **veggies** to one side of the baking sheet. Arrange **lamb** on the other side of the baking sheet.



Prep and roast veggies

- Meanwhile, peel, then cut **onion** into ½-inch slices
- Very finely chop **1 tbsp onion** (dbl for 4 ppl). Set aside for **chimichurri sauce** (in step 3).
- Core, then cut **bell pepper** into ½-inch slices.
- Core, then cut **poblanos** into ½-inch slices, removing seeds for less heat. (TIP: We suggest using gloves when prepping poblanos!)
- Add **poblanos, peppers, sliced onions, half the Montreal Steak Spice** and **1 tbsp oil** (dbl for 4 ppl) 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.)



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.**
- Carefully wipe the same pan clean, then reheat over medium-high.
- When hot, add **1 tbsp oil** and **1 tbsp butter**, then swirl the pan until melted, 30 sec.
- Add **potatoes**. (NOTE: For 4 ppl, cook in batches, using 1 tbsp oil and 1 tbsp butter per batch.) Cook, flipping occasionally, until golden-brown and crispy, 4-6 min.
- Transfer to a plate, then season with **salt** and **pepper**, to taste.



Make feta aioli and chimichurri sauce

- Meanwhile, finely chop **parsley**.
- Finely chop **cilantro**.
- Peel, then mince or grate **garlic**.
- Add **vinegar, parsley, cilantro, chopped onion, half the garlic, ¼ tsp salt, ¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) 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.



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.

Dinner Solved!