



Greek-Inspired Lamb Chops

with Lemon-Garlic Potatoes and Pepper Salad

Special Plus

40 Minutes



Lamb, Loin Chops



Mediterranean Spice Blend



Yellow Potato



Lemon-Pepper Seasoning



Garlic, cloves



Tzatziki



Sweet Bell Pepper



Beefsteak Tomato



Mixed Olives



Feta Cheese, crumbled



Red Wine Vinegar



Flatbread

HELLO LEMON-PEPPER SEASONING

A peppery spice blend with zippy lemon and zesty garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

3 Baking sheets, large bowl, parchment paper, small bowl, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Mediterranean Spice Blend	1 tbsp	2 tbsp
Yellow Potato	480 g	960 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Garlic, cloves	3	6
Tzatziki	113 ml	226 ml
Sweet Bell Pepper	160 g	320 g
Beefsteak Tomato	170 g	340 g
Mixed Olives	30 g	60 g
Feta Cheese, crumbled	½ cup	1 cup
Red Wine Vinegar	1 tbsp	2 tbsp
Flatbread	2	4
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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Prep

- Core, then cut **peppers** into ½-inch pieces.
- Cut **tomato** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Drain, then roughly chop **olives**.
- Cut **potatoes** into ½-inch wedges.



Cook lamb chops

- Pat **lamb** dry with paper towels, then season with **Mediterranean Spice Blend, salt and pepper**.
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **lamb**. Pan-fry until golden, 1-2 min per side.
- Remove the pan from heat. Transfer **lamb** to an unlined baking sheet.
- Roast in the **top** of the oven until **lamb** is cooked through, 6-8 min.**



Roast potatoes

- Add **potatoes, half the garlic** and **2 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **Lemon-Pepper Seasoning, salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and golden-brown, 24-28 min.



Make garlic flatbreads

- Meanwhile, combine **remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl.
- Arrange **flatbreads** on another unlined baking sheet.
- Spread **garlic oil** over **flatbreads**, then season with **salt**.
- Toast in the **bottom** of the oven until golden-brown, 2-4 min. (**TIP:** Keep your eye on flatbreads so they don't burn!)



Make salad

- Meanwhile, add **vinegar** and **2 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **olives, peppers, tomatoes** and **feta** to the bowl, then toss to coat.



Finish and serve

- Cut **flatbreads** in half.
- Divide **potatoes, salad, flatbreads** and **lamb chops** between plates.
- Serve **tzatziki** on the side for dipping.

Dinner Solved!