



Grilled Herby Lamb Chops

with Blueberry-Thyme Glaze and Buttered Potatoes

Long Weekend Grill 35 Minutes



Lamb, Loin Chops



Red Potato



Spring Mix



Whole Grain Mustard



Chives



Thyme



Blueberry Jam



Red Wine Vinegar



Dried Cranberries



Dijon Mustard



Garlic Salt

HELLO WHOLE GRAIN MUSTARD
Canada is among the world's top producers of mustard seeds!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While potatoes cook, preheat the grill to 500°F over medium-high heat.

Bust out

Medium bowl, measuring spoons, large bowl, small bowl, measuring cups, whisk, large pot, paper towels, colander, silicone brush

Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Red Potato	360 g	720 g
Spring Mix	113 g	227 g
Whole Grain Mustard	1 tbsp	2 tbsp
Chives	7 g	14 g
Thyme	7 g	14 g
Blueberry Jam	3 tbsp	6 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Dried Cranberries	¼ cup	½ cup
Dijon Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 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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Cook potatoes

Halve **potatoes** (quarter them if larger). 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 and return **potatoes** to the same pot, off heat. Add **1 tbsp butter** (dbl for 4 ppl), then gently toss until **butter** melts and **potatoes** are coated. Cover to keep warm.



Grill lamb

Once **potatoes** are drained, add **lamb** to the grill. Reduce heat to medium, close lid and grill, flipping once, until **lamb** is cooked through, 5-7 min per side.** When **lamb** is almost done, brush one side with **some blueberry-thyme glaze**, then flip, glazed-side down. Grill for 30 sec, then repeat on the other side. Transfer **lamb** to a plate, then spread **any remaining blueberry-thyme glaze** over tops. Set aside to rest, 3-5 min.



Prep and make glaze

Meanwhile, strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl), then finely chop. Thinly slice **chives**. Add **blueberry jam**, **half the vinegar** and **half the thyme** to a small microwave-safe bowl. Season with **salt** and **pepper**. Microwave until **jam** softens and **mixture** is warm, 30 sec-1 min. Stir to combine.



Finish potatoes

Season **potatoes** with **remaining garlic salt** and **pepper**. Add **half the chives**, then gently toss to coat.



Marinate lamb

Combine **whole grain mustard**, **half the Dijon**, **remaining thyme** and **½ tbsp oil** (dbl for 4 ppl) in a medium bowl. Pat **lamb** dry with paper towels. Season with **half the garlic salt** and **pepper**. Add **lamb** to the bowl with **mustard mixture**, then toss to coat.



Finish and serve

Add **remaining vinegar**, **remaining Dijon** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **dried cranberries**, then toss to combine. Divide **lamb**, **potatoes** and **salad** between plates. Spoon **any remaining glaze** from the plate over **lamb**, then sprinkle with **remaining chives**.

Dinner Solved!