



Grilled Montreal-Spiced Lamb Chops and Asparagus with Nectarine-Tomato Salad and Grilled Naan

Long Weekend Grill

Spicy

30 Minutes



Lamb, Loin Chops



Naan



Baby Heirloom
Tomatoes



Nectarine



Arugula and Spinach
Mix



Balsamic Glaze



Montreal Steak Spice



Garlic Puree



Basil



Feta Cheese,
crumbled



Asparagus



Butter Medallion

HELLO NECTARINES

This summer stone fruit is great for grilling!

Start here

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

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 2 tsp
- Extra-spicy: 1 tbsp

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Naan	2	4
Baby Heirloom Tomatoes	113 g	227 g
Nectarine	2	4
Arugula and Spinach Mix	113 g	227 g
Balsamic Glaze	2 tbsp	4 tbsp
Montreal Steak Spice 🍷	½ tbsp	1 tbsp
Garlic Puree	1 tbsp	2 tbsp
Basil	7 g	14 g
Feta Cheese, crumbled	¼ cup	½ cup
Asparagus	227 g	454 g
Butter Medallion	25 g	50 g
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

Trim and discard the bottom 1-inch from **asparagus**. Halve **tomatoes**. Cut four sections off **nectarines**, avoiding the pit. Add **butter** to a small microwavable bowl. Melt for 30 sec. (**NOTE:** If you don't have a microwave, melt butter in a small pot over medium heat.) Stir in **half the garlic puree**.



Grill lamb, asparagus and nectarines

Add **lamb** to one side of the grill, then **asparagus** and **nectarines**, flesh-side down, to the other side. Reduce heat to medium, close lid and grill, flipping once, until **lamb** is cooked through and **asparagus** is tender, 8-10 min per side.** Remove **nectarines** from the grill once grill marks appear, 3-4 min.



Prep lamb

Pat **lamb** dry with paper towels. Add **lamb**, **remaining garlic puree**, **½ tbsp Montreal Steak Spice**, **½ tbsp oil** and **¼ tsp salt** (dbl all for 4 ppl) to a large bowl. (**NOTE:** Reference heat guide.) Toss to combine.



Finish salad

Cut **nectarines** into ½-inch pieces. Add **balsamic glaze** and **2 tbsp oil** (dbl for 4 ppl) to a medium bowl. Whisk to combine. Add **tomatoes**, **nectarines** and **arugula and spinach mix**. Tear **basil** over top. Season with **salt** and **pepper**, to taste, then toss to combine.



Grill naan

Add **naan** to the grill. Close lid and cook until grill marks appear, 1-2 min. Flip **naan**, then brush tops with **half the garlic butter**. Close lid and cook until grill marks appear, 1-2 min. Transfer to an unlined baking sheet and cover to keep warm.



Finish and serve

Toss **asparagus** with **remaining garlic butter**. Season with **salt** and **pepper**. Divide **asparagus**, **salad** and **lamb** between plates. Sprinkle **salad** with **feta**. Cut **naan** into quarters and serve alongside.

Dinner Solved!