



# Seared Lamb Chops

with Garlic-Thyme Potatoes, Cheesy Roasted Broccoli and Gravy

Easter Special

40 Minutes



Lamb, Loin Chops



Yellow Potato



Garlic, cloves



Thyme



Shallot



Broccoli, florets



Parmesan Cheese, shredded



Seasoned Salt



All-Purpose Flour



White Cooking Wine



Beef Broth Concentrate



Chives

## HELLO LAMB CHOPS

*This cut of lamb includes the loin, tenderloin and rib!*

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Yellow Potato	480 g	960 g
Garlic, cloves	4	8
Thyme	7 g	14 g
Shallot	100 g	200 g
Broccoli, florets	227 g	454 g
Parmesan Cheese, shredded	½ cup	1 cup
Seasoned Salt	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
White Cooking Wine	4 tbsp	8 tbsp
Beef Broth Concentrate	2	4
Chives	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare; lamb 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 or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## Prep

Strip **thyme leaves** from stems, then finely chop. Finely chop **chives**. Peel, then mince or grate **garlic**. Peel, then cut **shallots** into ¼-inch pieces. Cut **broccoli** into bite-sized pieces. Halve **potatoes**.



## Pan-fry lamb chops

Meanwhile, pat **lamb chops** dry with paper towels, then season with **remaining seasoned salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lamb chops**. Pan-fry until golden-brown and cooked through, 3-5 min per side.\*\* Transfer to a plate and cover loosely with foil. Set aside to rest.



## Roast potatoes

Add **potatoes, thyme, half the garlic** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **pepper** and **1 tsp seasoned salt** (dbl for 4 ppl), then toss to coat. Arrange on a parchment-lined baking sheet, cut-side down. Roast in the **middle** of the oven, switching to the **bottom** halfway through, until golden-brown and tender, 20-22 min.



## Make gravy

While **lamb chops** rest, heat the same pan over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **remaining shallots** and **remaining garlic**. Cook, stirring often, until **shallots** soften, 1-2 min. Add **wine**. Cook, stirring often, until **liquid** is absorbed, 1-2 min. Sprinkle **flour** over **shallots**. Cook, stirring often, until **shallots** are coated, 1-2 min. Add **broth concentrates** and **1 cup water** (dbl for 4 ppl). Bring to a boil over medium-high. Once boiling, reduce heat to medium. Season with **salt** and **pepper**, then cook, stirring often, until **gravy** thickens, 2-3 min.



## Roast broccoli

Meanwhile, add **broccoli, half the shallots, half the remaining garlic, 1 tsp seasoned salt** and **1 tbsp oil** (dbl both for 4 ppl) to the same large bowl. Season with **pepper**, to taste, then toss to combine. Arrange on an unlined baking sheet. Roast in the **bottom** of the oven, switching to the **middle** halfway through, until golden-brown and tender, 10-12 min. When **broccoli** is almost done, sprinkle with **Parmesan**, then return to the oven until **cheese** melts, 1-2 min.



## Finish and serve

Whisk **any juices** from the plate with **lamb chops** into the pan with **gravy**. Divide **lamb chops, potatoes** and **broccoli** between plates. Spoon **gravy** over **lamb chops**, then sprinkle with **chives**.

## Dinner Solved!