



Pesto Crusted Lamb Steak and Roast Potatoes with Balsamic Dressed Asparagus Salad

30

Premium 40-45 Minutes



Lamb Steaks



Potatoes



Balsamic Vinegar



Fresh Pesto



Asparagus



Panko Breadcrumbs



Pea Shoots

Pantry Items

Oil, Salt, Pepper, Plain Flour, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, saucepan, bowl, colander, frying pan and lid.

Ingredients

Ingredients	2P	3P	4P
Lamb Steaks**	2	3	4
Potatoes	450g	700g	900g
Balsamic Vinegar 14)	12ml	12ml	24ml
Fresh Pesto** 7)	32g	50g	64g
Asparagus**	100g	150g	200g
Panko Breadcrumbs 13)	25g	37g	50g
Pea Shoots**	40g	60g	80g

Pantry	2P	3P	4P
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Crumb*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 391g	Per 100g 100g
Energy (kJ/kcal)	1958/468	501/120
Fat (g)	19.9	5.1
Sat. Fat (g)	4.5	1.1
Carbohydrate (g)	55.4	14.2
Sugars (g)	4.1	1.1
Protein (g)	18.8	4.8
Salt (g)	1.23	0.31

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

 You can recycle me!



1



Prep the Potatoes

Preheat your oven to 240°C/220°C fan/gas mark 9.

Remove the **lamb steaks** from your fridge to allow them to come up to room temperature. Pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil. Peel and chop the **potatoes** into 3cm chunks.

When boiling, add the **potatoes** to the **water** and cook for 5-6 mins or until the edges have softened when you poke them with a knife.

4



Crumb your Lamb Steaks

While the **potatoes** roast, put the **breadcrumbs** onto a plate and drizzle with the **olive oil for the crumb** (see pantry for amount). Season with **salt** and **pepper** and stir together well.

Season the **lamb steaks**, then evenly spread the remaining **pesto** all over each.

Press the **steaks** into the **crumbs**, making sure they're well coated on each side. **IMPORTANT: Wash your hands and equipment after handling raw meat.**

2



Mix your Pesto Dressing

Meanwhile, in a large bowl, mix together the **balsamic vinegar** and **half the fresh pesto**. Set your **dressing** aside.

Trim the bottom 2cm from the **asparagus** and discard. Halve the **asparagus** widthways.

5



Time to Fry

When the **potatoes** have 15 mins of roasting time left, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, carefully lay in the **crumbed lamb steaks**. Fry until golden, 2 mins each side, then transfer to a baking tray.

Roast on the top shelf of your oven for 5 mins for medium-rare. **TIP: Cook for a few more mins if you prefer yours more well done. IMPORTANT: The lamb is safe to eat when browned on the outside.**

Once the **lamb** is cooked, remove from your oven and leave to rest for a few mins.

3



Get Roasting

When the **potatoes** are ready, drain in a colander and sprinkle on the **flour** (see pantry for amount).

Shake to fluff up the **potatoes**, then carefully add them to the hot baking tray, turning in the **oil**.

Season with **salt**, then roast on the middle shelf until golden, 30-35 mins. Turn halfway through.

6



Finish and Serve

When the **lamb** is in the oven, wipe out the pan and pop on medium heat with a drizzle of **oil**.

Once hot, add the **asparagus** and season with **salt** and **pepper**. Fry for 1 min, then add a splash of **water** and immediately cover with a lid or some foil. Cook until tender, 4-6 mins. Remove from the heat and allow to cool slightly.

When ready, add the **pea shoots** and **asparagus** to the **dressing**, then toss together.

Serve the **lamb** with the **roast potatoes** and **asparagus salad** alongside.

Enjoy!