



Peruvian Inspired Lamb Steak Skewers with Aji Verde Style Sauce and Greek Style Cheese

Paddington in Peru 20-25 Minutes • Medium Spice • 1 of your 5 a day

1A

Find all your unchilled Market items in bag A.



Bamboo Skewers



Red Onion



Red Wine Vinegar



Lamb Steaks



Red Chilli



Coriander



Greek Style Salad Cheese



Garlic Clove

Pantry Items

Sugar, Oil, Salt, Pepper, Olive Oil

TASTY ADVENTURES IN PERU

Discover Peruvian cuisine alongside British Classics on your HelloFresh menu! Paddington in Peru hits cinemas on the 8th November – celebrate with easy and delicious meals inspired by Paddington.



Bring a taste of Peru to your table by making your own aji verde - a fresh and fiery sauce made from chillies, coriander and white cheese. Spoon this vibrant green sauce all over the lamb skewers and finish with perfectly pink pickled onions for a colourful starter.

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Bowl, baking tray and blender.

Ingredients

Ingredients	Quantity
Bamboo Skewers	2
Red Onion	1
Red Wine Vinegar 14)	12ml
Lamb Steaks**	2
Red Chilli**	1
Coriander**	1 bunch
Greek Style Salad	
Cheese** 7)	100g
Garlic Clove**	1

Pantry	Quantity
Sugar for Pickling*	½ tsp
Olive Oil*	3 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	277g	100g
Energy (kJ/kcal)	1949 /466	704 /168
Fat (g)	33.3	12.0
Sat. Fat (g)	14.1	5.1
Carbohydrate (g)	8.3	3.0
Sugars (g)	5.9	2.1
Protein (g)	33.0	11.9
Salt (g)	1.39	0.50

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

Allergens

7) Milk 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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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In a Pickle

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Soak **2 skewers** in **cold water** (this will prevent them from burning). **TIP:** *Keep the remaining skewers for another recipe.*
- Halve and peel the **red onion**.

d) Slice **half** the **red onion** as thinly as you can. Combine the **sliced onion** in a small bowl with the **red wine vinegar** and the **sugar for pickling** (see pantry for amount). Add a **pinch** of **salt**, mix together and set aside to pickle.



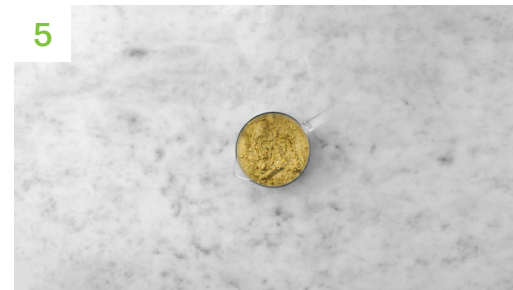
Bring on the Flavour

- While everything roasts, thinly slice the **chilli**.
- Roughly chop the **coriander** (stalks and all).
- Crumble the **Greek style cheese**.
- Peel the **garlic**.



Roast the Onion

- Halve the remaining **onion**, then separate the layers.
- Pop the **onion** onto a baking tray, drizzle with **oil**, then season with **salt** and **pepper**.



Make the Aji Verde Style Sauce

- Once the **onion** is roasted, use a blender to blend the **roasted onion**, **garlic**, **three quarters** of the **chilli**, **three quarters** of the **cheese**, **three quarters** of the **coriander** and the **olive oil** (see pantry for amount) until smooth.

SCAN FOR THE CHANCE TO WIN! PADDINGTON IN PERU

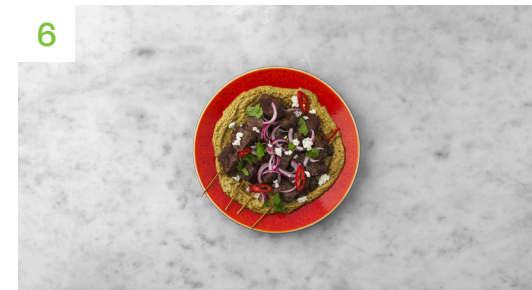
We bear good news: don't miss the chance to win a family adventure to The Paddington Bear™ Experience and official film merchandise!



Make the Lamb Skewers

- Cut the **lamb steaks** into 3cm chunks. Thread the **lamb pieces** onto the skewers. Pop the **skewers** onto the baking tray alongside the **onion**.
- Drizzle the **skewers** with a little **olive oil** and season with **salt** and **pepper**.

c) Roast on the middle shelf of your oven until the **lamb** is cooked through and the **onion** is soft and slightly charred, 15-20 mins. Turn halfway through. **IMPORTANT:** *Wash your hands and equipment after handling raw lamb and its packaging. It's safe to eat when browned on the outside.*



Finish and Serve

- Once the **lamb** is cooked, pop the **aji verde style sauce** onto your serving platter and place the **lamb skewers** in the centre.
- Top the **lamb skewers** with the **pink pickled onion**, then sprinkle over the remaining **chilli**, **coriander** and **cheese** to finish.

Enjoy!