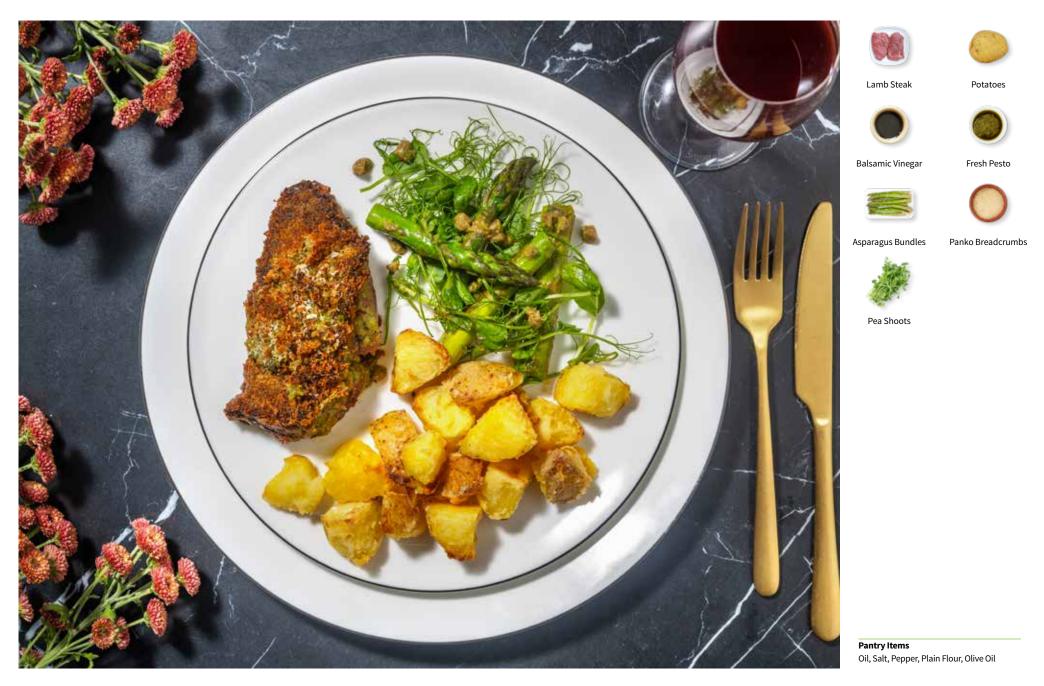


Pesto Crusted Lamb Steak and Roast Potatoes



with Balsamic Dressed Asparagus Salad

Premium 40-45 Minutes



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 and frying pan. Ingredients

-			
Ingredients	2P	3P	4P
Lamb Steak**	2	3	4
Potatoes	450g	700g	900g
Balsamic Vinegar 14)	12ml	12ml	24ml
Fresh Pesto** 7)	32g	50g	64g
Asparagus Bundles**	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	Per serving	Per 100g
for uncooked ingredient	461g	100g
Energy (kJ/kcal)	2261/540	491/117
Fat (g)	20.7	4.5
Sat. Fat (g)	4.5	1.0
Carbohydrate (g)	56	12.2
Sugars (g)	4.4	0.9
Protein (g)	34.5	7.5
Salt (g)	1.26	0.27

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



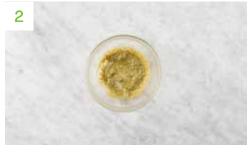


Prep the Potatoes

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 1/2 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.



Mix your 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.



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 top shelf until golden, 30-35 mins. Turn halfway through.



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.



Time to Fry

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 middle 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 before serving.



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.











