



# CHEESY CRUMBED POTATOES

with Honey Mustard Lamb & Greens



Master perfectly cook  
boiled potatoes



Potatoes



Parmesan Cheese



Garlic



Wholegrain Mustard



Lamb Leg Steaks



Panko Breadcrumbs



Baby Spinach Leaves

### Pantry Staples



Balsamic Vinegar



Honey



Olive Oil

Hands-on: **25 mins**  
Ready in: **30 mins**

We've timed this recipe perfectly for you to allow your lamb steaks to marinate and develop a delicious flavour. Be sure to give them at least 10 minutes to taste truly amazing!

# BEFORE YOU — START

You will need: **chef's knife, chopping board, garlic crusher, fine grater, large saucepan, colander, shallow dish, small bowl, large frying pan, tongs** and a **plate**. Let's start cooking the **Cheesy Crumbed Potatoes with Honey Mustard Lamb & Greens**



## 1 GET PREPPED

Chop the **potato** (unpeeled) into 3 cm chunks. Finely grate the **Parmesan cheese**. Peel and crush the **garlic**.



## 2 COOK THE POTATOES

Place the **potato** in a large saucepan of cold salted water. Bring to the boil and cook for **10 minutes**, or until tender when pricked with a knife. Drain and return to the saucepan.

*Boiling potatoes from cold water will ensure the potato is cooked evenly from the inside out. It will also reduce the risk of the skin breaking.*



## 3 MARINATE THE LAMB

Meanwhile, combine the **honey**, **wholegrain mustard**, **2 teaspoons** of the **olive oil** and **1/2** of the **garlic** in a shallow dish. Season with **salt** and **pepper**, add the **lamb leg steaks** and toss to coat. Set aside to marinate for **10 minutes**. In a separate small bowl combine **1 tbs** of **olive oil** and the **balsamic vinegar**. Season with **salt** and **pepper**. Set aside.



## 4 COOK THE LAMB

Heat **2 teaspoons** of the **olive oil** in a large frying pan over a medium-high heat. Add the **lamb leg steaks** (shake off excess marinade) and cook for **2-3 minutes** on each side, for medium rare (depending on thickness) or until cooked to your liking. Transfer to a plate, cover with aluminium foil and set aside to rest for **5 minutes**. Thinly slice.



## 5 COOK THE CHEESE CRUMB

While the lamb is resting, heat **2 teaspoons** of the **olive oil** in the same pan over a medium-high heat. Add the **panko breadcrumbs**, grated **Parmesan cheese** and **garlic** and cook for **2-3 minutes**, or until golden, melted and toasted. Transfer to a bowl and cover to keep warm until ready to serve.



## 6 SERVE UP

Divide the potatoes and honey mustard lamb between plates. Spoon the cheesy crumb over the potatoes. Serve with **baby spinach leaves** drizzled in the balsamic dressing.

# ENJOY!

# 4-5 PEOPLE INGREDIENTS

	4-5P
potatoes	800 g
<b>Parmesan cheese</b> ⓘ	1 block (50g)
<b>garlic</b> ⓘ	1 clove
<b>honey</b> *	1 tbs
wholegrain mustard	1 tub (1tbs)
<b>olive oil</b> *	2 ½ tbs
lamb leg steaks	5
<b>balsamic vinegar</b> *	2 tsp
panko breadcrumbs	1 packet (1 cup)
<b>baby spinach leaves</b> ⓘ	1 bag

\*Pantry Items | ⓘ Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2180kJ (522Cal)	521kJ (125Cal)
Protein (g)	44.5g	10.6g
Fat, total (g)	18.8g	4.5g
- saturated (g)	7.4g	1.8g
Carbohydrate (g)	40.7g	9.7g
- sugars (g)	6.0g	1.4g
Sodium (mg)	404mg	96mg

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