



Crispy Herb-Mustard Crusted Lamb Chops

With Roasted Potatoes and Spring Peas

Special Plus

35 Minutes



Lamb, Loin Chops



Yellow Potato



Panko Breadcrumbs



Dijon Mustard



Parsley



Sugar Snap Peas



Green Peas



Shallot



Sour Cream



Chives

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

Start here

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------|----------|----------|
| Lamb, Loin Chops | 350 g | 700 g |
| Yellow Potato | 360 g | 720 g |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Parsley | 7 g | 14 g |
| Sugar Snap Peas | 227 g | 454 g |
| Green Peas | 56 g | 113 g |
| Shallot | 50 g | 100 g |
| Sour Cream | 3 tbsp | 6 tbsp |
| Chives | 7 g | 14 g |
| Unsalted Butter** | 1 tbsp | 2 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; 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

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Cook potatoes

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with **1 tbsp oil** per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook peas

- Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, then **shallots**. Cook, stirring often, until softened, 2-3 min.
- Add **snap peas** and **green peas**. Cook, stirring often, until tender-crisp, 4-6 min. Season with **salt** and **pepper**.
- Transfer **veggies** to a medium bowl, then stir in **remaining parsley** and **remaining chives**.
- Cover and set aside.



Prep

- Meanwhile, trim, then halve **snap peas**.
- Peel, then mince **shallot**.
- Roughly chop **parsley**.
- Thinly slice **chives**.
- Pat **lamb** dry with paper towels. Season with **salt** and **pepper**.



Cook lamb

- Add **1 tbsp oil** (dbl for 4 ppl) to the pan, then **lamb chops**. Sear, flipping once, until golden-brown, 2-3 min.
- Transfer **lamb** to an unlined baking sheet.
- Spread **Dijon** over **tops of lamb**, then top with **panko mixture**, pressing slightly to adhere.
- Bake in the **top** of the oven until cooked through, 5-6 min. **



Toast panko

- Mix **sour cream** and **half the chives** in a small bowl.
- Season with **salt** and **pepper**, then set aside.
- Heat a large non-stick pan over medium-high heat. Add **2 tsp oil** (dbl for 4 ppl), then **panko**. Toast, stirring often, until golden-brown, 2-3 min.
- Transfer to another small bowl, then stir in **half the parsley**. Season with **salt** and **pepper**.



Finish and serve

- When **lamb** is done, transfer to a plate to rest for 3-5 min.
- Divide **peas, potatoes** and **lamb** between plates.
- Dollop **sour cream mixture** over **potatoes**.

Dinner Solved!