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## Juicy Lamb with Pesto Potato Salad

We knew these delicious tender lamb steaks needed a fitting partner to really taste their best. Enter pesto potatoes from stage right! So moreish you'll be licking the plate clean, this hearty green side is just the thing for juicy lamb.

 **Prep:** 5 mins  
 **Cook:** 40 mins  
 **Total:** 45 mins

 level 1

 gluten free

 helping hands

### Pantry Items



Olive Oil



Potatoes



Baby Spinach



Traditional Pesto



Lamb Leg

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QTY	Ingredients
1 kg	potatoes, unpeeled & chopped into 2 cm chunks
1 ½ tbs	olive oil *
1 bag	baby spinach, washed
1 tub	traditional pesto (recommended amount)
4-5 steaks	lamb leg

⊕ Ingredient features in another recipe

\* Pantry Items

✔ Pre-preparation

#### Nutrition per serve

Energy	2180	Kj
Protein	40.6	g
Fat, total	23.6	g
-saturated	6	g
Carbohydrate	33.9	g
-sugars	1.5	g
Sodium	189	mg

2a



**You will need:** *chef's knife, chopping board, oven tray lined with baking paper, large bowl, large frying pan, tongs, plate and aluminum foil.*

**1** Preheat the oven to **220°C/200°C** fan-forced.

**2** Place the **potato** on the prepared oven tray and toss in 1 tablespoon of the **olive oil**. Season with **salt** and **pepper** and roast in the oven for **35-40 minutes** or until tender and golden. Transfer the hot potato to a large bowl and add the **baby spinach**. Toss so that the hot potato begins to wilt the baby spinach slightly. Add the **traditional pesto** and toss to coat well. Season to taste with salt and pepper.

2b



**3** In the last **8-10 minutes** of the potato cooking time heat the remaining olive oil in a large frying pan over a high heat. Season the **lamb leg steaks** with salt and pepper and then add to the pan. Cook for **2 minutes** on each side for medium rare, or until cooked to your liking. Set aside on a plate, loosely covered with aluminium foil, for **5 minutes** to rest.

2c



**4** To serve, divide the pesto potato salad and lamb leg steaks between plates. Enjoy!

3



**Did you know?** Medieval artists extracted green pigment from spinach to use as an ink or paint.