



Shawarma-Spiced Lamb Chops and Fig Sauce

with Garlic-Herb Potatoes, Asparagus and Almonds

Special Plus

35 Minutes



Lamb, Loin Chops



Shawarma Spice Blend



Red Potato



Mint



Parsley



Lemon



Garlic Salt



Fig Spread



Asparagus



Almonds, sliced



Gravy Spice Blend



Shallot

HELLO SHAWARMA SPICE BLEND

Our Shawarma Spice Blend is a unique blend of smoky, sweet and delicious!

Start here

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

Bust out

2 Baking sheets, measuring spoons, zester, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lamb, Loin Chops	4	8
Shawarma Spice Blend	1 tbsp	2 tbsp
Red Potato	480 g	900 g
Mint	7 g	7 g
Parsley	7 g	14 g
Lemon	½	1
Garlic Salt	1 tsp	2 tsp
Fig Spread	4 tbsp	8 tbsp
Asparagus	227 g	454 g
Almonds, sliced	28 g	56 g
Gravy Spice Blend	2 tbsp	4 tbsp
Shallot	50 g	100 g
Unsalted Butter*	2 tbsp	4 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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1 Roast potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes, garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. Once **potatoes** are done, immediately transfer to the large bowl with **herb butter** (from step 2). Toss until **butter** melts and **potatoes** are coated.



4 Roast asparagus and lamb

Add **asparagus** and **1 tbsp oil** (dbl for 4 ppl) to the other side of the baking sheet with **lamb**. Season with **salt** and **pepper**, then toss to coat. Roast in the **top** of the oven until **asparagus** are tender-crisp and **lamb** is cooked through, 6-8 min.** (**NOTE:** If asparagus is done before the lamb, transfer asparagus to a plate and cover to keep warm. Continue roasting lamb until cooked to desired doneness.)



2 Toast almonds, prep and make herb butter

Meanwhile, heat a large non-stick pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring occasionally, until golden, 4-6 min. (**TIP:** Keep your eye on almonds so they don't burn!) Transfer **almonds** to a plate. Meanwhile, trim and discard the bottom 1-inch from **asparagus**. Peel, then cut **shallot** into ¼-inch pieces. Pick **mint leaves** from stems, then finely chop **½ tbsp** (dbl for 4 ppl). Finely chop **parsley**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Add **mint, half the parsley** and **1 tbsp butter** (dbl for 4 ppl) to a large bowl.



5 Make fig sauce

Heat the same pan (from step 3) over medium. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **shallots**. Cook, stirring occasionally, until softened slightly, 2-3 min. Sprinkle **Gravy Spice Blend** over top. Cook, stirring constantly, until combined, 30 sec. Gradually whisk in **¾ cup water** (dbl for 4 ppl) and **fig spread** until smooth. Increase heat to medium-high and bring to a simmer. Simmer, whisking occasionally, until **sauce** thickens slightly, 1-2 min. Remove the pan from heat.



3 Sear lamb

Heat the same pan over medium. While the pan heats, pat **lamb** dry with paper towels. Season with **salt, pepper** and **Shawarma Spice Blend**. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **lamb**. Pan-fry until golden, 1-2 min per side. Remove the pan from heat. Transfer **lamb** to one side of an unlined baking sheet. Carefully wipe the pan clean.



6 Finish and serve

Add **½ tbsp lemon juice** (dbl for 4 ppl) to the pan with **fig sauce**. Add **remaining parsley**. Season with **salt** and **pepper**, to taste, then stir to combine. Sprinkle **lemon zest** over **asparagus**, then toss to coat. Divide **potatoes, asparagus** and **lamb** between plates. Spoon **fig sauce** over **lamb**. Sprinkle **almonds** over **asparagus**.

Dinner Solved!