



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
Parmesan cheese ⓘ	1 block (50g)
garlic ⓘ	1 clove
honey *	1 tbs
wholegrain mustard	1 tub (1tbs)
olive oil *	2 ½ tbs
lamb leg steaks	5
balsamic vinegar *	2 tsp
panko breadcrumbs	1 packet (1 cup)
baby spinach leaves ⓘ	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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