



Lamb Steak and Rocket Pesto

with Dauphinoise Potatoes, Lemony Radish and Sugar Snap Salad

Limited Edition 40 Minutes • 1 of your 5 a day

33



Potatoes



Lemon



Radishes



Garlic Clove



Sugar Snap Peas



Walnuts



Rocket



Creme Fraiche



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Lamb Steak

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan, Measuring Jug, Colander, Zester, Garlic Press, Bowl, Frying Pan, Oven Dish, Baking Tray.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Reserved Potato Water*	75ml	100ml	150ml
Lemon**	1	1	1
Radishes**	100g	120g	150g
Garlic Clove	2	3	4
Sugar Snap Peas**	80g	120g	150g
Walnuts 2)	20g	40g	40g
Rocket**	40g	60g	80g
Crema Fraiche 7)**	150g	225g	300g
Vegetable Stock Paste 10)	10g	15g	20g
Grated Hard Italian Style Cheese 7) 8)**	40g	65g	80g
Olive Oil for the Pesto*	4 tbsps	6 tbsps	8 tbsps
Lamb Steak**	2	3	4
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsps

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	637g	100g
Energy (kJ/kcal)	3596 /859	565 /135
Fat (g)	59	9
Sat. Fat (g)	19	3
Carbohydrate (g)	52	8
Sugars (g)	7	1
Protein (g)	43	7
Salt (g)	1.55	0.24

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 7) Milk 8) Egg 10) Celery

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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Start the Potatoes

Preheat your oven to 200°C. Bring a large saucepan of **water** with ½ tsp **salt** to the boil for the **potatoes**. Peel and slice the **potatoes** into 1 cm wide rounds. Once boiling, add the **potato** slices to the **water** and simmer until just tender, 8-12 mins. **TIP:** *The potatoes are cooked when you can easily slip a knife through them.* Once cooked, reserve some of the **potato cooking water** (see ingredient list for amount), then carefully drain in a colander.



Hey Pesto

Meanwhile, add the **lemon zest** to the bowl with the **walnuts** and chopped **rocket**. Add the remaining **grated hard Italian style cheese**, the remaining **garlic** (leave out or add less if you don't like raw garlic) and a good squeeze of **lemon**. Season with **salt** and **pepper**. Pour in the **olive oil for the pesto** (see ingredients for amount) and mix together well. Taste and add more **salt**, **pepper** or **lemon** if needed. This is your **pesto**.



Get Prepped

Meanwhile, zest and halve the **lemon**. Trim and thinly slice the **radishes**. Peel and grate the **garlic** (or use a garlic press). Slice the **sugar snap peas** in half lengthways. Chop the **walnuts** and **half** of the **rocket** as finely as you can and pop them both into a medium bowl.



Fry the Lamb Steaks

Clean out the frying pan you used to make the **creamy sauce** and put it back on high heat with a drizzle of **oil**. When hot, lay the **lamb steaks** into the pan, season with **salt** and **pepper** and fry for 4-5 mins on each side (for medium-rare). Adjust the heat slightly if necessary. **TIP:** *Cook for a few more mins if you prefer yours more well done.* When cooked, remove to a plate and leave to rest, covered loosely with foil. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. The lamb is cooked when browned on the outside.*



Make the Dauphinoise

When the **potatoes** are cooked and drained, heat a large frying pan on medium heat (no oil). Add the **creme fraiche**, **vegetable stock paste**, the **reserved potato water**, **half** the **garlic** and **one-third** of the **grated hard Italian style cheese**. Stir to mix, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**. Arrange the cooked **potato** slices in layers in an appropriately sized ovenproof dish, then pour over the **creamy mixture**. Bang the dish carefully a couple of times on a hard surface to get any air bubbles out. Sprinkle another one-third of **cheese** on top. Bake on the top shelf of your oven until golden brown and bubbly, 10-15 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*



Finish and Serve

Just before you are ready to serve, pour the **olive oil for the dressing** (see ingredients for amount) into a medium bowl, add a squeeze of **lemon**, season with **salt** and **pepper** and mix well. Add the **radishes**, **sugar snap peas** and the remaining **rocket**, toss to coat. Transfer the **lamb steaks** to your plates and generously spoon over the **pesto**. Serve with the **dauphinoise potatoes** and the **lemony radish** and **sugar snap salad** alongside.

Enjoy!