



# Pan-Fried Lamb Steak and Fresh Basil Pesto

with Creamy Dauphinoise Potatoes and Tomato Salad

33

Gastropub 40-45 Minutes



Lamb Steak



Potatoes



Balsamic Glaze



Medium Tomato



Garlic Clove



Creme Fraiche



Vegetable Stock Paste



Grated Hard Italian Style Cheese



Rocket



Fresh Pesto

**Pantry Items**

Oil, Salt, Pepper, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Saucepan, colander, bowl, garlic press, frying pan, ovenproof dish and aluminium foil.

## Ingredients

Ingredients	2P	3P	4P
Lamb Steak**	2	3	4
Potatoes	450g	700g	900g
Balsamic Glaze <b>14)</b>	1 sachet	2 sachets	2 sachets
Medium Tomato	1	2	3
Garlic Clove**	1	2	2
Creme Fraiche** <b>7)</b>	150g	225g	300g
Vegetable Stock Paste <b>10)</b>	10g	15g	20g
Grated Hard Italian Style Cheese** <b>7)</b>	25g	40g	40g
Rocket**	40g	80g	80g
Fresh Pesto** <b>7)</b>	32g	50g	64g

Pantry	2P	3P	4P
Reserved Potato Water*	75ml	100ml	150ml
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3105 /742	573 /137
Fat (g)	43.7	8.1
Sat. Fat (g)	22.3	4.1
Carbohydrate (g)	52.6	9.7
Sugars (g)	11	2.0
Protein (g)	38.5	7.1
Salt (g)	1.85	0.34

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **8)** Egg **10)** Celery **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Boil the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **lamb steaks** from your fridge to allow them to come up to room temperature.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil. Peel and slice the **potatoes** into 1cm thick rounds.

When boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins.

Once cooked, reserve some of the **potato water** (see pantry for amount), then carefully drain in a colander.



## Bake your Dauphinoise

When the **potatoes** are cooked and drained, place them in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**.

Bang the dish carefully a couple of times on a hard surface to get any air bubbles out. Sprinkle the remaining **cheese** on top.

Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** Put the dish onto a baking tray to catch any drips.



## Get Prepped

Meanwhile, in a large bowl, mix together the **balsamic glaze**, **olive oil for the dressing** (see pantry for amount) and a pinch of **salt** and **pepper**.

Cut the **tomato** into 1cm chunks, then add it to the bowl and toss together. Set aside for later.

Peel and grate the **garlic** (or use a garlic press).



## Fry the Lamb Steaks

Once the **dauphinoise** has been in the oven for about 5 mins, heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, lay in the **lamb steaks**. Season with **salt** and **pepper** and fry until browned all over, 8-10 mins total (for medium-rare). Turn every 2 mins. **TIP:** Cook for 2-3 mins extra if you like it more well done.

When cooked, transfer to a plate and leave to rest, covered loosely with foil. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The lamb is safe to eat when browned on the outside.



## Make the Creamy Sauce

Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, add the **garlic** and cook until fragrant, 30 secs.

Add the **creme fraiche**, **veg stock paste**, **reserved potato water** and **half the hard Italian style cheese**. Mix together, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**.



## Finish and Serve

Just before you're ready to serve, add the **rocket** to the bowl of **tomatoes** and toss to coat.

Cut the **lamb steaks** widthways into 5 slices, then transfer to your plates and spoon over the **pesto**.

Serve the **dauphinoise potatoes** and **tomato salad** alongside.

## Enjoy!