



Rosemary Garlic Easter Lamb and Red Wine Jus with Smashed Potatoes and Pesto Spring Veg

33

Premium 60-70 Minutes • 1 of your 5 a day



Lamb
Roasting Joint



Salad Potatoes



Garlic Clove



Dried Rosemary



Red Wine
Jus Paste



Green Beans



Fresh Pesto



Peas

Pantry Items
Olive Oil

Before you start

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

Cooking tools

Baking tray, garlic press, saucepan, bowl and colander.

Ingredients

	2P	3P	4P
Lamb Roasting Joint**	450g	675g	900g
Salad Potatoes**	500g	700g	1000g
Garlic Clove**	2	3	4
Dried Rosemary	1 sachet	1 sachet	2 sachets
Olive Oil*	2 tbsp	3 tbsp	4 tbsp
Water for the Sauce*	200ml	300ml	400ml
Red Wine Jus Paste 10 14	22g	30g	44g
Green Beans**	150g	200g	300g
Fresh Pesto** 7	32g	50g	64g
Peas**	120g	180g	240g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	649g	100g
Energy (kJ/kcal)	3150 /753	485 /116
Fat (g)	33.8	5.2
Sat. Fat (g)	10.7	1.7
Carbohydrate (g)	52.9	8.2
Sugars (g)	9.7	1.5
Protein (g)	57.2	8.8
Salt (g)	2.01	0.31

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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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Prep the Potatoes

Preheat your oven to 200°C. Remove the **lamb** from the fridge to allow it to come up to room temperature.

Halve the **salad potatoes** widthways and pop onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer, cut-side down.

When the oven is hot, roast the **potatoes** on the top shelf, 20 mins.

Meanwhile, peel and grate the **garlic** (or use a garlic press). Mix together the **garlic**, **dried rosemary** and **olive oil** (see ingredients for amount) in a small bowl. Season with **salt** and **pepper**.



Smash the Potatoes

When the **potatoes** have cooked for 20 mins, remove them from the oven. Use the bottom of a bowl or pan to lightly crush each **potato half**.

Drizzle the **smashed potatoes** with more **oil** and return to the top shelf until crispy and golden, 10-15 mins.



Roast the Lamb

Carefully remove the **lamb** from the netting (discard the netting) and place on another baking tray. Using your hands, rub the **garlic rosemary oil** all over the **lamb**.

Roast the **lamb** on the middle shelf of your oven for **2P**: 25-30 mins **3P**: 35-40 mins **4P**: 50-55 mins (depending on size) for medium-rare. Add an extra 10 mins if you like your **lamb** more well done.

Once cooked, rest, wrapped loosely in foil, for at least 10 mins before slicing. **IMPORTANT: Wash your hands and equipment after handling raw meat. The lamb is cooked when browned on the outside.**



Hey Pesto

Meanwhile, while the **lamb** rests, trim the **green beans** and bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil.

When the **water** is boiling, add the **beans** and cook until just tender, 3-5 mins. Add the **peas** for the final min.

Drain in a colander, then return to the saucepan and stir through the **pesto**.



Red Wine Jus Time

While everything roasts, pour the **water for the sauce** (see ingredients for amount) into a small saucepan and bring to the boil on high heat.

Stir in the **red wine jus paste**, then reduce the heat to medium.

Allow the **sauce** to bubble and thicken, stirring regularly, 5-6 mins, then remove from the heat.



Finish and Serve

When everything is ready, add the **lamb resting juices** to the **red wine jus** and reheat until piping hot. **TIP: Add a splash of water if it's a little thick.**

Thinly slice the **lamb** and serve on your plates with the **pesto veg** and **smashed potatoes** alongside. Spoon over the **red wine jus** to finish.

Enjoy!