Dijon & Panko-Crusted **Lamb Chops**

with Salsa Verde Carrots & Garlicky Purple Potatoes

INGREDIENT IN FOCUS

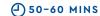
Our new rack of lamb comes already frenched-a common technique for trimming the excess fat and meat connecting the rib bones, which results in a much cleaner, elegant looking dish (that's easier to eat!).

TECHNIQUE TO HIGHLIGHT

When slicing the lamb rack, use the rib bones as a guide. Place your knife between two bones and gently slice through the meat, following the direction of the bones so you don't hit them.



2 SERVINGS







1 Frenched Rack of Lamb

PREMIUM



6 oz Carrots



3/4 lb Purple Potatoes



1 Lemon



2 cloves Garlic



1 bunch Thyme



1 bunch Oregano



1/4 cup Panko Breadcrumbs



1 Tbsp Dijon Mustard



¹/₃ cup Salsa Verde



0.7 oz Grana Padano Cheese



2 Tbsps Crème Fraîche



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

blueapron.com/wine



1 oz Castelvetrano Olives

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then halve crosswise.
- Halve the potatoes lengthwise; cut crosswise into 1/4-inch pieces.
- Pick the **thyme** leaves off the stems.
- Quarter and deseed the lemon.
- Peel 2 cloves of garlic; using a zester, finely grate into a paste (or use the small side of a box grater).
- Pick the **oregano** leaves off the stems; finely chop the leaves.
- Pit and roughly chop the olives.
- Grate the cheese on the small side of a box grater.
- In a bowl, combine the breadcrumbs, thyme leaves, half the garlic paste, half the mustard, and 2 teaspoons of olive oil; season with salt and pepper.
- To make the garlic dressing, in a separate, large bowl, combine the chopped oregano, chopped olives, remaining garlic paste, the juice of 2 lemon wedges, and a drizzle of olive oil; season with salt and pepper.
- In a separate bowl, combine the crème fraîche and salsa verde.

2 Prepare & roast the lamb

- · Line a sheet pan with foil.
- Pat the lamb dry with paper towels; season with salt and pepper on all sides.
- Place on the sheet pan, bone side down. Evenly spread or brush the remaining mustard onto the top side of the lamb (opposite of the bones), then top with the breadcrumb mixture (pressing to adhere).

desired degree of doneness.*



- Roast 27 to 29 minutes for medium (125°F), or until cooked to your
- Transfer to a cutting board and let rest at least 10 minutes.

3 Roast the vegetables

• Meanwhile, transfer the carrot pieces to one side of a separate sheet pan; place the potato pieces on the other side.
Drizzle with olive oil and season with salt and pepper. Toss to coat; keeping them separate on the sheet pan, arrange in an even layer.



• Roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

4 Dress the vegetables

- Transfer the roasted carrots to a large bowl; add half the creamy salsa verde. Toss to coat. Taste, then season with salt and pepper if desired.
- Transfer the roasted potatoes to the bowl of garlic dressing; add the grated cheese. Toss to coat. Taste, then season with salt and pepper if desired.



5 Slice the lamb & serve your dish

- Slice the **rested lamb** between each bone.
- Serve the sliced lamb with the remaining creamy salsa verde. Serve the dressed carrots, dressed potatoes, and remaining lemon wedges on the side. Enjoy!



*The USDA recommends cooking lamb until an instant-read thermometer registers a minimum temperature of 145°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 940, Total Carbohydrates: 51g, Dietary Fiber: 9g, Added Sugars: 0g, Total Fat: 55g, Saturated Fat: 18g, Protein: 58g, Sodium: 1780mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



