

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.



PREMIUM

2 SERVINGS

⌚ 50-60 MINS



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

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Ingredients



1 Frenched Rack of Lamb



6 oz Carrots



¾ lb Purple Potatoes



1 Lemon



2 cloves Garlic



1 bunch Thyme



1 bunch Oregano



¾ cup Panko Breadcrumbs



1 Tbsp Dijon Mustard



⅓ cup Salsa Verde



0.7 oz Grana Padano Cheese



2 Tbsps Crème Fraîche



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).
- Roast 27 to 29 minutes for medium (125°F), or until cooked to your desired degree of doneness.*
- 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).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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