

Sour Cherry-Glazed Lamb Chops

with Roasted Sweet Potatoes & Calabrian Chile Yogurt

INGREDIENT IN FOCUS

This sour cherry spread—made from sun-ripened Greek cherries beloved for their dark ruby-red skin—packs both tart and sweet flavor, making for a delightfully rich, fruity glaze for roasted lamb.

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

4 SERVINGS






⌚ 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Rich & Decadent. blueapron.com/wine

Ingredients

-  2 Frenched Racks of Lamb
-  1 ½ lbs Sweet Potatoes
-  1 bunch Kale
-  ½ lb Mushrooms
-  1 bunch Chives

-  2 Tbsps Sour Cherry Spread
-  1 Shallot
-  2 Tbsps Chicken Demi-Glace
-  ½ cup Plain Nonfat Greek Yogurt
-  1 ½ tsps Calabrian Chile Paste

-  1 Tbsp Sherry Vinegar
-  2 Tbsps Sliced Roasted Almonds
-  1 Tbsp Capers

1 Make the glaze & roast the lamb

- Preheat the oven to 450°F.
- In a bowl, combine the **sour cherry spread, demi-glaze,** and **2 tablespoons of water.** Season with salt and pepper.
- Line a sheet pan with foil.
- Pat the **lamb** dry with paper towels; season with salt and pepper on all sides.
- Transfer to the sheet pan, bone side down. Evenly spread or brush **half the glaze** onto the lamb.
- Roast 15 minutes. Leaving the oven on, remove from the oven and evenly spread or brush the **remaining glaze** onto the lamb.
- Return to the oven and roast 12 to 14 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.



2 Prepare & roast the sweet potatoes

- Meanwhile, wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Transfer to a separate sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer, skin side down.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Prepare the remaining ingredients

- Meanwhile, thinly slice the **mushrooms.**
- Peel and thinly slice the **shallot.**
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Roughly chop the **capers.**
- Thinly slice the **chives.**
- In a bowl, combine the **yogurt, chopped capers,** a drizzle of **olive oil,** and **as much of the chile paste as you'd like,** depending on how spicy you'd like the dish to be. Season with salt and pepper; whisk to combine.



4 Cook the vegetables

- Once the sweet potatoes have roasted about 20 minutes, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced shallot.** Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **chopped kale;** season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted.
- Add the **vinegar** (carefully, as the liquid may splatter) and **1/3 cup of water.** Cook, stirring occasionally, 3 to 4 minutes, or until the kale is wilted and the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Slice the lamb & serve your dish

- Slice the **rested lamb** between the bones.
- On a serving dish, spread the **Calabrian chile yogurt** into an even layer. Top with the **roasted sweet potatoes.** Serve with the **sliced lamb** and **cooked vegetables.** Garnish the sweet potatoes with the **sliced chives.** Garnish the vegetables with the **almonds.** Enjoy!



*The USDA recommends cooking lamb until an instant-read thermometer registers a minimum temperature of 145°F. Roast the lamb for an additional 4 to 6 minutes to achieve this.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 690, Total Carbohydrates: 55g, Dietary Fiber: 9g, Added Sugars: 4g, Total Fat: 27g, Saturated Fat: 9g, Protein: 58g, Sodium: 1100mg.

**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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