

Ingredients

4 SERVINGS



2 Frenched Racks of Lamb

40-50 MINS



1 ½ lbs Sweet Potatoes



1 bunch Kale



1/2 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



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

blueapron.com/wine





2 Tbsps Sliced Roasted Almonds



1 Tbsp Capers

Make the glaze & roast the lamb

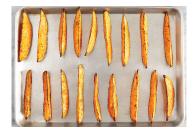
- Preheat the oven to 450°F.
- In a bowl, combine the sour cherry spread, demi-glace, and 2 tablespoons of water. Season with salt and pepper.
- Line a sheet pan with foil.
- Pat the lamb dry with paper towels; season with salt and pepper on all sides.



- 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

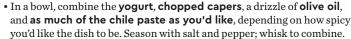
- Meanwhile, wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Transfer to a separate sheet pan; drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer, skin side down.



• 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.





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/s 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).



