

# Indian Lamb & Fresh Mint Sauce

with Achaar-Dressed Potatoes & Arugula Salad

## INGREDIENT IN FOCUS

Our savory tomato achaar is made with tomatoes, tamarind, and a blend of traditional spices like turmeric, red chile powder, and more. The irresistibly tangy, sweet, and spicy flavor combination is classic in Indian cuisine.

## 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

⌚ 45-55 MINS



Serve a bottle of Blue Apron wine with this symbol: Rich & Decadent.  
[blueapron.com/wine](https://blueapron.com/wine)

## Ingredients



1 Frenched Rack of Lamb



¾ lb Fingerling Potatoes



1 Shallot



1 Persian Cucumber



1 Lime



4 oz Multicolored Grape Tomatoes



2 oz Arugula



1 bunch Mint



2 tsps Date Syrup



2 Tbsps Tomato Achaar



1 Tbsp Red Wine Vinegar



½ cup Tzatziki<sup>1</sup>



2 Tbsps Roasted Pistachios



2 tsps Vadouvan Curry Powder

1. cucumber-yogurt sauce



## 1 Roast the lamb & potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Line a sheet pan with foil.
- Place the **halved potatoes** on the foil; drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer, cut side down, on one side of the sheet pan.
- Pat the **lamb** dry with paper towels; season on all sides with salt, pepper, and the **curry powder**.
- Place on the other side of the sheet pan of **seasoned potatoes**, bone side down.
- Roast 27 to 29 minutes for medium-rare (125°F), or until the potatoes are browned and tender when pierced with a fork and the lamb is cooked to your desired degree of doneness.\*
- Remove from the oven. Transfer the **roasted lamb** to a cutting board and let rest at least 10 minutes.



## 2 Prepare the remaining ingredients

- Meanwhile, halve the **lime** crosswise.
- Roughly chop the **pistachios**.
- Pick the **mint** leaves off the stems.
- Halve the **cucumber** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and thinly slice the **shallot**.
- In a large bowl, combine the **sliced cucumber**, **halved tomatoes**, **sliced shallot**, and **vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, whisk together the **date syrup**, the **juice of both lime halves**, and **1 tablespoon of olive oil**. Season with salt and pepper.



## 3 Dress the potatoes

- While the lamb rests, transfer the **roasted potatoes** to a medium bowl; add **as much of the tomato achar** as you'd like, depending on how spicy you'd like the dish to be. Toss to thoroughly coat.
- Taste, then season with salt and pepper if desired.



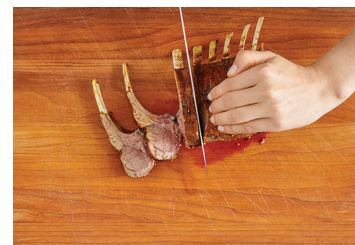
## 4 Finish the sauce & make the salad

- To the bowl of **lime-date sauce**, add the **chopped pistachios** and **mint leaves** (tearing just before adding); stir to combine. Taste, then season with salt and pepper if desired.
- To the bowl of **marinated vegetables**, add the **arugula**; season with salt and pepper. Toss to coat.



## 5 Slice the lamb & serve your dish

- Slice the **rested lamb** between each bone.
- On a serving dish, spread the **tzatziki** into an even layer. Top with the **salad**.
- Serve the **sliced lamb** with the **finished salad** and **dressed potatoes**. Top the lamb with the **finished sauce**. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for lamb. Roast the lamb 33 to 35 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



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

Blue Apron, LLC  
New York, NY 10005

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