

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 racks, 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

🕒 45-55 MINS



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

Ingredients



2 Frenched Racks of Lamb



1 ¼ lbs Fingerling Potatoes



1 Shallot



2 Persian Cucumbers



1 Lime



½ lb Multicolored Grape Tomatoes



4 oz Arugula



1 bunch Mint



2 tsps Date Syrup



2 Tbsps Tomato Achaar



2 Tbsps Red Wine Vinegar



½ cup Tzatziki¹



¼ cup Roasted Pistachios



2 tsps Vadouvan Curry Powder

1. cucumber-yogurt sauce

1 Roast the lamb & potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Line two sheet pans with foil.
- Place the **halved potatoes** on one sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer, cut side down.
- Pat the **lamb** dry with paper towels; season on all sides with salt, pepper, and the **curry powder**. Place on the other sheet pan, 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 **cucumbers** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and thinly slice the **shallot**.
- In a large bowl, combine the **sliced cucumbers, 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 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 or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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