



IN YOUR BOX

- 1 Shallot
- 1 ½ oz. Julienned Sun-Dried Tomatoes
- 1 Lemon
- 32 oz. Lamb Loin Chops
- 5.35 oz. Orzo Pasta
- 2 fl. oz. White Cooking Wine
- 1 oz. Grated Parmesan Cheese
- .9 oz. Butter
- 5 fl. oz. Canned Evaporated Whole Milk
- 1 Tbsp. Grainy Mustard
- 2 oz. Spinach

NUTRITION *per serving* 83g carbohydrates 45g fat 51g protein 1252mg sodium | CONTAINS gluten, dairy



Calories
931



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Not Spicy

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Medium Non-Stick Pan
- Grill Pan or Outdoor Grill
- Small Non-Stick Pan
- Mixing Bowl

www.homechef.com/3046



EASTER SPECIAL (2 SERVINGS SHOWN)

Grilled Lamb Chops with Mustard Cream

with lemon sun-dried tomato orzo and fresh spinach salad

BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Thoroughly rinse produce and pat dry

WHILE YOU COOK

- ☐ **Heads Up! Shallot** is used twice. **Minced shallot** is added to **orzo**, and **shallot slices** are added to **salad**.
- ☐ **Heads Up! Parmesan** is used twice. Most is added to **orzo**, and a pinch garnishes **dish**.
- ☐ **Heads Up! Butter** is used twice. Half is added to **orzo** and remaining is added to **sauce**.
- ☐ **Shallots** bring a slightly assertive onion-garlic flavor when used raw. Use to taste when adding slices to **salad**.

FROM THE CHEF

Impress your diners (and yourself) by getting pro-looking crosshatch marks on grilled meats. Imagine your grill is a clock and place meat on grill so tip points at 10 o'clock. After 2-3 minutes, rotate so tip points at 2, and cook another 2-3 minutes. Repeat on second side. This enhances presentation, allows meat to cook evenly, and gets great char flavor.

Did you know...

Orzo, a pasta shaped like a grain of rice, gets its name from the Italian word for "barley."



1

Prepare the Ingredients

Peel and halve **shallot**. Slice half the shallot thinly and mince other half. Coarsely chop **sun-dried tomatoes**. Zest **lemon**, halve, and juice. Pat **lamb chops** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Toast the Orzo

Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **minced shallots** to hot pan and cook until fragrant, 2-3 minutes. Add **orzo** and cook, stirring constantly, until toasted, 2-3 minutes.



3

Cook the Orzo

Add **white cooking wine** and cook until completely absorbed, 1 minute. Add ½ cup **water** and cook, stirring constantly, until creamy, 3-4 minutes. Repeat, adding ½ cup water three more times, until orzo has a creamy, risotto-like consistency, 12-15 minutes. Stir in **sun-dried tomatoes**, **Parmesan** (reserving a pinch for garnish), and 2 tsp. **lemon juice**. Remove from burner, swirl in half the **butter** (reserve remaining for sauce), and season with a pinch of **salt** and **pepper**. Keep warm.



4

Cook the Chops

Prepare grill or a grill pan with **cooking spray** and heat over medium heat. Place **lamb chops** on hot grill and cook until lamb is browned and reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Remove lamb chops from grill and rest 5 minutes.



5

Make the Sauce and Salad

Add **evaporated milk** to a small non-stick pan over medium-high heat. Bring to a simmer and cook, stirring constantly, until slightly thickened, 1-2 minutes. Stir in **grainy mustard** and cook 1 minute. Remove from burner and swirl in remaining **butter**. Season with a pinch of **salt** and **pepper**. In a large mixing bowl, combine 1 ½ Tbsp. **lemon juice**, 2 Tbsp. **olive oil**, and **salt** and **pepper** to taste. Add **spinach** and **sliced shallots** (to taste). Toss to combine.



6

Plate the Dish

Place **lemon orzo** on a plate and garnish orzo with remaining **Parmesan** and **lemon zest**. Place **grilled chops** on orzo. Serve **mustard cream sauce** on side for dipping. Serve **spinach salad** on the side.