



In your box

12 oz. Yukon Potatoes
8 oz. Carrot
1 Rosemary
20 oz. Lamb Loin Chops
4 fl. oz. Red Cooking Wine
4 Tbsp. Fig Preserves
2 tsp. Beef Demi-Glace

CONTAINS milk

Premium: Easter Special

Lamb Chops with Fig Red Wine Sauce with herb-roasted potatoes and carrots

NUTRITION per serving—Calories: 815, Carbohydrates: 71g, Fat: 26g, Protein: 63g, Sodium: 1590mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
50-60 min.

Cook Within
6 days

Difficulty Level ● □ □
Easy

Spice Level □ □ □
Not Spicy



📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Roast the Vegetables

- Cut **potato** into ¼” rounds.
- Peel, trim, and cut **carrot** into ¼” slices at an angle.
- Mince **rosemary**.
- Place potatoes and carrot on one side of prepared baking sheet and toss with **rosemary**, 2 tsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper**.
- Spread into a single layer on their side (some overlap is ok). Roast in hot oven, 30 minutes.
- Remove from oven. *Vegetables will finish cooking in a later step.*



2

Sear the Lamb

- After **vegetables** have roasted 20 minutes, pat **lamb chops** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Place lamb chops in hot pan and cook until browned, 2-3 minutes per side.
- Transfer to a plate and set aside. *Lamb will finish cooking in a later step.*
- Wipe pan clean and reserve.



3

Roast the Lamb and Vegetables

- Place **lamb chops** on empty side of baking sheet.
- Roast until lamb reaches a minimum internal temperature of 145 degrees, 6-8 minutes.
- While lamb and vegetables roast, make sauce.



4

Make the Sauce

- Return pan used to sear lamb to medium-high heat and add **red wine**. Bring to a simmer and cook until the consistency of light syrup, 2-4 minutes.
- Stir in **fig preserves** and **demi-glace** until combined. Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **lamb chops** on top of **sauce**. Bon appétit!