



#### In your box

4 oz. Cremini Mushrooms  
2 Roma Tomatoes  
4 fl. oz. Light Cream  
12 oz. Yukon Potatoes  
1 fl. oz. Red Cooking Wine  
2 tsp. Beef Demi-Glace  
20 oz. Lamb Loin Chops  
1 fl. oz. Balsamic Vinegar



Premium Meal

## Lamb Chop with Pommes Puree

with cremini mushrooms and red wine sauce

NUTRITION per serving—Calories: 797, Carbohydrates: 46g, Fat: 38g, Protein: 64g, Sodium: 1310mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**40-50 min.**

Cook Within  
**6 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ☐ ☐ ☐  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Colander, Baking Sheet, Medium Pot, Large 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
- Ingredient(s) used more than once: **cream**



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### Prepare the Ingredients

- Peel and cut **potatoes** into 1" chunks.
- Cut **mushrooms** into ¼" slices.
- Core **tomatoes** and cut into ½" ovals lengthwise.
- Pat **lamb chops** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



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### Make the Pomes Puree

- Bring a medium pot with **potatoes** and ¼ tsp. **salt** covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Drain potatoes in a colander and return to pot.
- Add half the **cream** (reserve remaining for sauce) and ¼ tsp. salt. Mash until desired consistency is reached. Set aside.
- While potatoes boil, start tomatoes.



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### Start the Tomatoes

- Place **tomatoes** on one half of prepared baking sheet. Drizzle with 1 Tbsp. **olive oil** and **balsamic vinegar** and season with a pinch of **salt** and **pepper**.
- Roast in hot oven, 5 minutes.
- Remove from oven. *Tomatoes will finish cooking in a later step.*
- While tomatoes roast, sear lamb.



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### Cook Lamb and Finish Tomatoes

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **lamb chops** to hot pan and cook until browned, 2-3 minutes per side.
- Once tomatoes have roasted 5 minutes, place lamb chops on empty side of baking sheet. Roast until lamb reaches a minimum internal temperature of 145 degrees, 6-8 minutes.
- Reserve pan; no need to wipe clean.
- While lamb and tomatoes roast, make sauce.



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### Make Sauce and Finish Dish

- Return pan used to sear lamb to medium heat. Add **mushrooms** to hot pan and stir occasionally until browned, 4-5 minutes.
- Reduce heat to low. Add **wine** and cook until liquid is mostly evaporated, 30-60 seconds.
- Add remaining **cream** and **demi-glace** and stir occasionally until slightly thickened, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, placing **lamb** on sauce. Bon appétit!