



In your box

- 1 oz. Seasoned Rice Wine Vinegar
- 12 oz. Yukon Potatoes
- 2 oz. Hot Jalapeño Jelly
- ½ oz. Grated Parmesan
- 20 oz. Lamb Loin Chops
- 8 oz. Broccolini
- 2 tsp. Greek Seasoning Blend
- .6 oz. Butter
- 6 Chive Sprigs
- 1 oz. Sour Cream



Lamb with Red Pepper Jelly and Parmesan-chive mashed potatoes with broccolini

NUTRITION per serving—Calories: 840, Carbohydrates: 57g, Fat: 35g, Protein: 68g, Sodium: 1587mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

① You will need

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

👑 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

Prepare the Ingredients

- Mince **chives**.
- Cut **potatoes** into large chunks.
- Trim bottom end from **broccolini**.
- Pat **lamb chops** dry, and season both sides with **Greek seasoning**.



2

Make the Mashed Potatoes

- Bring a medium pot with **potato** covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **cheese, chives, butter, sour cream**, reserved potato cooking water, and ¼ tsp. **salt** and mash until smooth.
- While potatoes cook, sear lamb chops.



3

Sear the Lamb Chops

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **lamb chops** to hot pan and sear undisturbed until browned, 3-4 minutes.
- Transfer lamb to one half of prepared baking sheet, seared side up.
- Reserve pan; no need to wipe clean.



4

Finish Lamb Chops and Roast Broccolini

- Place **broccolini** on empty half of baking sheet and toss with 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil into broccolini. Spread broccolini into a single layer in their side.
- Roast in hot oven until **lamb** reaches a minimum internal temperature of 145 degrees and broccolini is tender, 8-12 minutes.
- While lamb and broccolini roast, make sauce.



5

Make Sauce and Finish Dish

- When lamb has roasted 5 minutes, return pan used to sear chops to medium-high heat. Add **vinegar** to hot pan and cook until liquid is reduced by half, 30-60 seconds.
- Stir in **jelly** and bring to a boil. Once boiling, remove from burner.
- Plate dish as pictured on front of card, spooning **sauce** over **lamb chops**. Bon appétit!