



In your box

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

Customize It Options

- 20 oz. Lamb Loin Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 12 oz. Filets Mignon
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

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



Culinary Collection

Lamb with Jalapeño Jelly

and Parmesan-chive mashed potatoes with broccolini

NUTRITION per serving—Calories: 868, Carbohydrates: 57g, Fat: 38g, Protein: 71g, Sodium: 1699mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **chicken breasts**, follow same instructions as lamb in Steps 1 and 3, searing on one side, 4-5 minutes, then roasting, seared side up, until chicken reaches minimum internal temperature, 10-12 minutes.
- If using **ribeye**, follow same instructions as lamb in Steps 1 and 3, searing on one side, 3-4 minutes, then roasting, seared side up, until ribeye reaches a minimum internal temperature of 145 degrees, 10-12 minutes. Halve to serve.
- If using **filets mignon**, follow same instruction as lamb chops in Steps 1 and 3, searing on one side, 2-3 minutes, then roasting, seared side up, until filets reaches a minimum internal temperature of 145 degrees, 12-14 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

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



2

Make the Mashed Potatoes

- Bring a medium pot with **potatoes** 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**. Mash until smooth.
- While potatoes boil, 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 on their side.
- Roast in hot oven until broccolini is tender and **lamb** reaches a minimum internal temperature of 145 degrees, 8-12 minutes.
- Rest roasted lamb, at least 3 minutes.
- While lamb rests, make sauce.



5

Make Sauce and Finish Dish

- Return pan used to sear chops to medium heat. Add **vinegar** to hot pan and cook until liquid is reduced by half, 30-60 seconds.
- Stir in **jalapeño jelly** until smooth. Remove from burner.
- Plate dish as pictured on front of card, spooning sauce over **lamb chops**. Bon appétit!