



Everything But The Chef

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## Chimichurri Lamb with Chips & Green Aioli

What's better than steak and chips? Lamb steak and chips with chimichurri! And would you like a sauce to go with your chips? Never fear! There's a herby-mayo to go with those too. All you need now is someone to pour you a cold one, a group of your closest friends and a good game to cheer your team on - before you know it, you'll get the whole pub experience from the comfort of your very own kitchen!

**Prep:** 15 mins  
**Cook:** 30 mins  
**Total:** 45 mins

**level 1**

**lactose free †**

**gluten free**

**high protein**

**low sodium**

### Pantry Items



Olive Oil



Red Wine Vinegar



Mayonnaise



Potatoes



Parsley



Coriander



Eschallot



Garlic



Lime



Long Green Chilli



Lamb Leg Steaks



Mixed Salad Leaves

2P	4P	Ingredients	
400 g	800 g	potatoes, unpeeled & cut into thick chips	A
1 ½ tbs	3 tbs	olive oil *	
½ bunch	1 bunch	parsley, roughly chopped	⊕
½ bunch	1 bunch	coriander, roughly chopped	⊕
1	2	eschallot, finely chopped	
½ clove	1 clove	garlic, peeled & crushed	⊕
½	1	lime, zested & juiced	⊕
1	2	long green chilli, deseeded & roughly chopped	B
1 tbs	2 tbs	red wine vinegar *	
¼ cup	½ cup	mayonnaise *	
2 steaks	4 steaks	lamb leg	
1 bag	2 bags	mixed salad leaves, washed	

⊕ May feature in another recipe

\* Pantry Items

#### Nutrition per serving

Energy	2220	Kj
Protein	39	g
Fat, total	24.8	g
-saturated	6.9	g
Carbohydrate	34.8	g
-sugars	7.5	g
Sodium	391	mg

#### Measuretool

0 cm	1 cm	2 cm

† To ensure this is a lactose free recipe, please check that your sauces & condiments are lactose free.



**You will need:** *chopping board, chef's knife, garlic crusher, zester, aluminium foil, plate, blender/food processor, oven tray lined with baking paper, small bowl, and a greased frying pan.*

**1** Preheat the oven to **200°C/180°C** fan-forced.

**2** Toss the **potatoes** in half of the **olive oil** and season with **salt** and **pepper**. Place in a single layer on the lined oven tray. Cook in the oven for **25-30 minutes** or until tender and golden.

**3** Meanwhile, in a blender or food processor combine the **parsley**, **coriander**, **eschallot**, **garlic**, **lime zest**, **lime juice**, **long green chilli**, the remaining olive oil and the **red wine vinegar**. Blend until well combined. The end result should be a thick paste, so if necessary add a little more olive oil to help the ingredients combine. If you don't have a blender or food processor, finely chop all of the ingredients and then mix them together. Taste and adjust seasoning accordingly with **salt** and **pepper**.

**4** In a separate small bowl, combine the **mayonnaise** and 1-2 teaspoons of the chimichurri.

**5** Heat a greased frying pan over a medium-high heat. Season the **lamb leg steaks** with salt and pepper on both sides. Add the steaks to the hot pan and cook for **2-3 minutes** on each side, for medium rare or until cooked to your liking. Remove from the pan, cover with foil and rest for **5 minutes**. Cooking times may vary depending on the thickness of your steak.

**6** To serve, divide the chips, **mixed salad leaves** and steaks between plates. Spoon the chimichurri over the steaks and use the chimichurri mayonnaise as a dipping sauce for the chips.

**Tip:** If you have remaining chimichurri dressing, you can keep it in a glass jar in the fridge for up to 2 days.