



Everything But The Chef

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## Pepper Lamb with Potato Salad

With this bespoke peppercorn blend, it's time for the humble pepper seasoning to shine. You'll be blown away with the subtle flavours that you may not have noticed in pepper before. When it's not jostling amongst other flavours, there are hints of citrus, mustard and even sweetness – just delicious! This is a seriously punchy crust, but lamb can hold its own here. We've also softened the blow with a crunchy, sweet and warm potato salad. HelloFreshers, it's time to earn your crust.

- Prep:** 10 mins
- Cook:** 30 mins
- Total:** 40 mins
- level 2**
- high protein**
- low sodium**
- outdoor dining**

### Pantry Items



Olive Oil Mayonnaise



Dijon Mustard



Potatoes



Mixed Peppercorns



Lamb Leg Steaks



Snow Peas



Spring Onions



Parsley

2P	4P	Ingredients
½ bag	1 bag	potatoes, unpeeled & cut into 2 cm pieces
1 tbs	2 tbs	olive oil *
1 tbs	2 tbs	mixed peppercorns
2 steaks	4 steaks	lamb leg
100 g	200 g	snow peas, trimmed & destring
1 tbs	2 tbs	whole egg mayonnaise *
1 tsp	2 tsp	Dijon mustard *
1 bunch	2 bunches	spring onions, finely sliced
½ bunch	1 bunch	parsley, roughly chopped

⊕ May feature in another recipe

\* Pantry Items

#### Nutrition per serving

Energy	2130	Kj
Protein	41.6	g
Fat, total	18.3	g
-saturated	5.8	g
Carbohydrate	41.1	g
-sugars	5.4	g
Sodium	236	mg

#### Measuretool

0 cm	1 cm	2 cm

**Disclaimer:** We may substitute snow peas for sugar snap peas as unpredictable weather conditions may affect market supply.

3a



**You will need:** chopping board, chef's knife, baking paper lined oven tray, spice grinder or mortar and pestle, pastry brush, medium frying pan, two plates, aluminium foil, small saucepan, strainer and a large bowl.

**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 on the prepared tray and cook in the oven for **30 minutes** or until golden and tender.

3b



**3** Meanwhile, roughly crush the **mixed peppercorns** in a spice grinder or mortar and pestle. Transfer to a plate and season with a good grind of salt. Lightly brush the **lamb leg steaks** with a dash of olive oil and press into the crushed peppercorns to coat on one side only.

**4** Heat the remaining olive oil in a medium frying pan over a medium-high heat. Add the steaks, crust side down, and cook for **3 minutes** on each side for medium rare, or until cooked to your liking. Cooking times may vary depending on the thickness of your steak. Transfer to a plate and cover with foil to keep warm. Rest for **5 minutes**.

4



**5** While, the steaks are resting, bring a small saucepan of water to the boil. Add the **snow peas** and blanch for **1 minute** or until just tender. Drain.

**6** Meanwhile, combine the **whole egg mayonnaise** and **Dijon mustard** in a large bowl. Then, fold through the roasted potato, **spring onion**, snow peas and **parsley**. Season with salt and pepper.

6



**7** To serve, divide the steaks and potato salad between plates.

**Did you know?** Pepper is actually a fruit! It's cooked in boiling water when unripe, then dried for several days before it resembles the pepper we all know and love!