



Honey Mustard Glazed Lamb Backstrap

with Garlicky Greens, Lemon Pepper Potatoes & Horseradish Sauce

GOURMET PLUS

Grab your Meal Kit with this symbol



Potato



Lemon



Black Peppercorns



Green Beans



Silverbeet



Garlic



Wholegrain Mustard

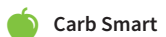


Lamb Backstrap



Horseradish Sauce

Prep in: 25-35 mins
Ready in: 35-45 mins



A succulent lamb backstrap is made even more delicious with a drizzle of honey-mustard glaze straight from the pan. Team it with a serve of lemon pepper potato chunks, garlicky greens and a side of horseradish sauce.

Pantry items

Olive Oil, Honey

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
lemon	½	1
black peppercorns	1 medium sachet	1 large sachet
green beans	1 small bag	1 medium bag
silverbeet	1 medium bag	1 large bag
garlic	2 cloves	4 cloves
honey*	1 tbs	2 tbs
wholegrain mustard	1 packet	2 packets
lamb backstrap	1 small packet	1 large packet
horseradish sauce	½ large packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1868kJ (446Cal)	355kJ (85Cal)
Protein (g)	39.9g	7.6g
Fat, total (g)	18.4g	3.5g
- saturated (g)	4.7g	0.9g
Carbohydrate (g)	33.7g	6.4g
- sugars (g)	14.3g	2.7g
Sodium (mg)	725mg	138mg
Dietary Fibre (g)	10.2g	1.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to combine. Roast until lightly golden and tender, **20-25 minutes**.
- Meanwhile, zest **lemon** to get a generous pinch and slice into wedges. Crush **black peppercorns** using a pestle and mortar, or in their sachet using a rolling pin.
- When the potatoes have finished roasting, add **lemon zest**, a squeeze of **lemon juice** and **crushed peppercorns** to the tray, tossing **potatoes** to coat.

4



Cook the greens

- Meanwhile, return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **green beans**, tossing, until tender, **4-5 minutes**.
- Add **silverbeet** and **garlic** and cook until wilted and fragrant, **1-2 minutes**. Season to taste. Transfer to serving plates.

2



Get prepped

- Meanwhile, trim **green beans**.
- Roughly chop **silverbeet**.
- Finely chop **garlic**.
- In a small bowl, combine the **honey**, **wholegrain mustard**, a splash of **water** and a pinch of **salt** and **pepper**.

5



Cook the glaze

- Return frying pan to low heat.
- Add the **honey mustard glaze** and any **lamb resting juices** and cook, stirring, until bubbling, **30 seconds**.

3



Cook the lamb

- Pat **lamb backstrap** dry with a paper towel and season on both sides.
- Heat a large frying pan over high heat, add **lamb** and cook for **3-4 minutes** each side for medium or until cooked to your liking.
- Transfer to a plate to rest for **5 minutes**.

6



Serve up

- Slice lamb.
- Divide lamb and lemon pepper potatoes between the plates with the garlicky greens.
- Spoon honey mustard glaze over lamb.
- Serve with **horseradish sauce (see ingredients)** and remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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