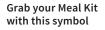


Rosemary Roast Lamb & Dauphinoise Potatoes with Sauteéd Greens & Mint Sauce

GOURMET

CUSTOMER FAVOURITE











Rosemary







Chicken-Style Stock Powder

Parmesan Cheese



Butterflied Lamb



Green Beans



Pea Pods



Mint Sauce



Prep in: 25-35 mins Ready in: 30-40 mins



This tender roast lamb rump is perfect for a special occasion. Serve with a decadent potato bake, plus some simple sautéed greens to balance out the richness and you have a dish that will see everyone requesting seconds.

Pantry items Olive Oil

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

 $\label{eq:medium} {\sf Medium\, saucepan \cdot Baking\, dish \cdot Large\, frying\, pan \cdot Oven} \\ tray lined with baking paper$

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	4 cloves	8 cloves
rosemary	2 sticks	4 sticks
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
Parmesan cheese	1 medium packet	1 large packet
butterflied lamb leg	1 medium packet	1 large packet
green beans	1 small bag	1 medium bag
pea pods	1 small bag	1 medium bag
mint sauce	1 packet (40g)	2 packets (80g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2680kJ (641Cal)	442kJ (106Cal)
Protein (g)	55.3g	9.1g
Fat, total (g)	29.3g	4.8g
- saturated (g)	15.5g	2.6g
Carbohydrate (g)	37.8g	6.2g
- sugars (g)	17.2g	2.8g
Sodium (mg)	797mg	131mg
Dietary Fibre (g)	7.5g	1.2g

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.

Fancy a drop?

We recommend pairing this meal with Tempranillo or Pinot Noir



Get prepped

- Preheat oven to 240°C/220°C fan-forced. Bring a medium saucepan of salted water to the boil.
- Thinly slice potato into rounds. Finely chop garlic. Pick and finely chop rosemary.
- Cook potato in the boiling water, over high heat, until just tender, 4-6 minutes. Drain, then return potato to saucepan.



Bake the dauphinoise potatoes

- In a medium bowl, combine light cooking cream, half the garlic, chicken-style stock powder and a pinch of salt and pepper.
- In a baking dish, arrange potato slices so they sit flat. Pour over cream mixture, then gently shake the dish to coat potato.
- Sprinkle with Parmesan cheese. Season with pepper. Cover with foil. Bake until potato has softened, 14-16 minutes.
- Remove foil, then return potato to oven. Bake until golden and the centre can be easily pierced with a fork, 10-12 minutes.



Sear the lamb

- Meanwhile, season butterflied lamb leg on both sides.
- In a large frying pan, heat a drizzle of olive oil over high heat. Cook lamb until browned,
 2 minutes each side.



Roast the lamb

- Transfer lamb to a lined oven tray. Drizzle lamb with a drizzle of olive oil and rub with remaining garlic and rosemary.
- Roast for 6-10 minutes (depending on thickness) for medium or until cooked to your liking.
- Remove lamb from oven, cover with foil and set aside to rest for 5 minutes.

TIP: The lamb will keep cooking as it rests!



Cook the greens

- While lamb is resting, trim green beans and pea pods.
- Wipe out frying pan, then return to medium-high heat with a drizzle of olive oil.
- Cook green beans and pea pods, tossing, until tender, 4-5 minutes. Season.



Serve up

- Slice rosemary roast lamb.
- Divide lamb, dauphinoise potatoes and sautéed greens between plates.
- Pour **mint sauce** over lamb to serve. Enjoy!

