



Seared Lamb Steaks

with Potatoes & Herb Sauce



30-40min



2 Servings

Greek easter is the biggest holiday in Greece. And what better way to pay homage than with tender lamb steaks quickly seared over high heat to develop a nice crust. Served with a melange of vegetables that are cooked just like a Greek mama would. Potatoes, carrots, and peas are roasted in chicken broth and lemon juice to flavor everything from the inside out, and a drizzle of mint chimichurri t...

What we send

- russet potatoes
- carrots
- large cloves garlic
- lemon
- packet chicken broth concentrate
- fresh mint
- lamb steak
- peas

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- medium skillet
- rimmed baking sheet
- zester or microplane

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 691.0kcal, Fat 36.9g, Proteins 36.7g, Carbs 49.3g



1. Prep ingredients

Preheat oven to 450°F with oven rack in the top position. Scrub **potatoes** and **carrots** and cut lengthwise into ½-inch wedges (no need to peel!). Smash **3 cloves of garlic**. Combine **chicken broth packet** with 1 cup **warm water**. Zest **½ of the lemon** into a medium bowl. Juice the **whole lemon** in a small bowl.



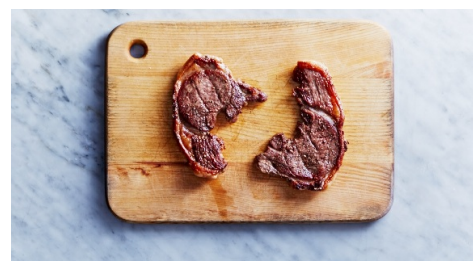
4. Add peas

Pour remaining **lemon juice** over **potatoes** and shake to distribute. Toss **peas** with a drizzle of **olive oil**. Sprinkle peas on top and season with **salt** and **pepper**. Return pan to the oven. Bake until potatoes and carrots are tender, and juices are nearly evaporated, 12-15 minutes.



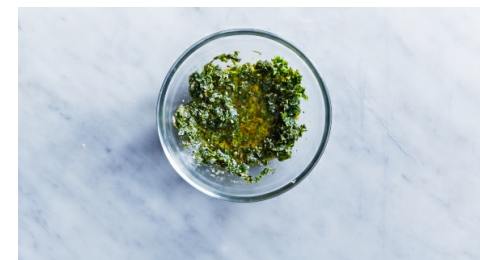
2. Roast potatoes & carrots

On a rimmed baking sheet, toss **potatoes**, **carrots**, and **smashed garlic** with 2 tablespoons **olive oil**, ½ teaspoon **salt**, and a few grinds of **pepper**. Spread out evenly on sheet and pour **chicken broth** on top. Roast on the top rack until potatoes and carrots begin to soften, about 15 minutes.



5. Sear lamb steaks

In a medium skillet, heat 1 tablespoon **neutral oil** over high. Pat **lamb steaks** dry and season all over with ½ teaspoon **salt** and a few grinds **pepper**. Add steaks and cook, undisturbed, until a crust forms and deep golden brown, about 3 minutes. Flip and continue to cook until medium, about 1 minute. Transfer to a cutting board and allow to rest.



3. Make herb sauce

Meanwhile, pick **mint leaves** from stems and finely chop leaves. Grate the **remaining garlic clove** into the bowl with **lemon zest**. Stir in **mint**, **1 tablespoon lemon juice**, and 2 tablespoons **olive oil**. Season to taste with **salt** and **pepper**.



6. Serve

Switch oven to broil and continue to cook **vegetables** until slightly charred around the edges, 2-5 minutes (watch closely as broilers vary in intensity). Serve **lamb steaks** with the **potatoes**, **carrots**, and **peas**. Pour any **pan juices** on top and drizzle **herb sauce** all over. Enjoy!