



Spanish-Style Lamb & Cherry Tomato Crouton Toss

with Rosemary Potatoes & Walnut Greens

Grab your Meal Kit with this symbol



Potato



Red Onion



Baby Broccoli



Green Beans



Rosemary



Lemon



Walnuts



Garlic



Cherry Tomatoes



Ciabatta



Berberé Seasoning



Lamb Shortloin



Greek Salad Cheese/
Feta Cheese



Romesco Sauce

Hands-on: **25-35 mins**
Ready in: **35-45 mins**

It's a match! We must say, our versatile romesco sauce and mildly spiced lamb loin make the perfect pair as tangy goodness and deep meatiness unite in this feast-style meal. Indulge in the flavours of the Mediterranean by pairing it with a bursting cherry tomato and crouton toss, plus wholesome, roasted potatoes and nutty greens for a well-rounded finish.

Pantry items

Olive Oil, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Medium baking dish · Two large frying pans

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
red onion	1 (medium)	1 (large)
baby broccoli	1 bag	1 bag
green beans	1 bag (100g)	1 bag (200g)
rosemary	2 sticks	4 sticks
lemon	½	1
walnuts	1 packet	2 packets
garlic	3 cloves	6 cloves
cherry tomatoes	1 punnet	1 punnet
ciabatta	1 packet	1 packet
Berberé seasoning	1 sachet	2 sachets
lamb shortloin	1 packet	1 packet
red wine vinegar*	drizzle	drizzle
Greek salad cheese/ feta cheese	½ packet (50g)	1 packet (100g)
romesco sauce	1 packet (70g)	1 packet (140g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3044kJ (727Cal)	418kJ (99Cal)
Protein (g)	52.8g	7.3g
Fat, total (g)	28.2g	3.9g
- saturated (g)	7.7g	1.1g
Carbohydrate (g)	66g	9.1g
- sugars (g)	11.8g	1.6g
Sodium (mg)	1222mg	168mg

The quantities provided above are averages only.

Allergens

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

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



Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into bite-sized chunks. Cut the **red onion** into wedges. Trim the **baby broccoli** and **green beans**. Pick and roughly chop the **rosemary** leaves. Slice the **lemon** into wedges. Roughly chop the **walnuts**. Finely chop the **garlic**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Cook the lamb

In a medium bowl, combine the **Berberé seasoning** and a drizzle of **olive oil**. Add the **lamb shortloin**, season and turn to coat. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **lamb** for **3-4 minutes** on each side for medium or until cooked to your liking. Transfer to a plate to rest for **5 minutes**.

TIP: The spice blend will char slightly in the pan, this adds to the flavour!



Roast the veggies

Place the **potato** and **rosemary** on a lined oven tray, then drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat. In a medium baking dish, place the **cherry tomatoes** and **onion**. Drizzle with **olive oil**, season and toss to coat. Roast the **potatoes** and **veggies** until tender and golden, **20-25 minutes**.

TIP: The baking dish helps collect all the roasted cherry tomato juices!



Cook the greens

While the lamb is cooking, heat a second large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **baby broccoli** and **green beans** with a splash of **water** until softened, **4-5 minutes**. Add the remaining **garlic**, a good squeeze of **lemon juice** and the **walnuts** and cook, tossing, until fragrant, **1 minute**. Season, then transfer to a serving dish.



Pan-fry the croutons

While the veggies are roasting, cut or tear the **ciabatta** into chunks. In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat. Cook the **ciabatta**, tossing, until golden, **5-6 minutes**. Add a drizzle of **olive oil** and 1/2 the **garlic** and cook, tossing, until fragrant, **1 minute**. Transfer to a plate and season.



Serve up

Combine the roasted cherry tomatoes with a drizzle of **red wine vinegar** and the croutons. Toss to combine, then crumble over the **cheese**. Slice the smokey lamb. Spread the **romesco sauce** over the serving plates, then top with the lamb and any resting juices. Serve with the cherry tomato and crouton toss, rosemary-roasted potatoes, walnut greens and any remaining lemon wedges.

Enjoy!