

# UCCOOK

## Lamb Chop & Spicy Smashed Potatoes

with a fresh salad

**Hands-on Time:** 45 minutes

**Overall Time:** 65 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Suné van Zyl

**Wine Pairing:** Paul Cluver | Village Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	720kJ	4268kJ
Energy	172kcal	1020kcal
Protein	6g	35.5g
Carbs	8g	47.7g
of which sugars	2.2g	13.1g
Fibre	1g	6g
Fat	12.7g	75.2g
of which saturated	3.7g	21.9g
Sodium	119mg	704mg

**Allergens:** Sulphites, Cow's Milk, Allium

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Baby Potatoes <i>rinse</i>
30g	40g	Sunflower Seeds
150ml	200ml	Sriracha Mayo <i>(135ml [180ml] Mayo &amp; 15ml [20ml] Sriracha Sauce)</i>
525g	700g	Free-range Lamb Leg Chop
15ml	20ml	NOMU Roast Rub
60g	80g	Salad Leaves <i>rinse &amp; roughly shred</i>
300g	400g	Cucumber <i>rinse &amp; cut into small bite-sized pieces on the diagonal</i>
45ml	60ml	Red Wine Vinegar
2	2	Spring Onions <i>rinse &amp; thinly slice</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Paper Towel

Butter

**1. PARBOILED POTATOES** Preheat the oven to 220°C. Place the potatoes in a pot of salted water. Bring to a boil and cook until easily pierced with a fork but still firm, 15-20 minutes. Drain and set aside.

**2. SEEDS & SAUCE** Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside. In a small bowl, loosen the sriracha mayo with water in 5ml increments until drizzling consistency.

**3. SMASHIN' IT!** Spread the parboiled potatoes on a lightly greased roasting tray. Using a fork, gently press down, splitting the skin, but keeping them in one piece. Drizzle over some oil and season. Roast in the hot oven until crispy, 20-25 minutes. Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

**4. BROWNE LAMB** Return the pan to medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb until browned, 3-4 minutes per side. In the final 1-2 minutes, baste with a knob of butter and the NOMU rub. Remove from the pan, season, and rest for 5 minutes.

**5. SIMPLE SALAD** In a salad bowl, toss together the green leaves, the cucumber, the vinegar, a drizzle of olive oil, and seasoning.

**6. WHAT A GREAT PLATE** Plate up the crispy potatoes, drizzle with the sriracha mayo and top with the spring onion. Side with the browned lamb chop and the fresh salad. Garnish with the toasted sunflower seeds. Well done, Chef!