

# QCOOK

## Lyonnais Potatoes & Lamb Rump

with a carrot ribbon salad & Italian-style hard cheese

**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Jenna Peoples

**Wine Pairing:** Bertha Wines | Bertha Shiraz

### Nutritional Info

	Per 100g	Per Portion
Energy	474kJ	3537kJ
Energy	113kcal	846kcal
Protein	5.7g	42.8g
Carbs	9.9g	74.1g
of which sugars	3.1g	23.2g
Fibre	1.5g	11g
Fat	5.7g	42.5g
of which saturated	2.2g	16.2g
Sodium	82mg	615mg

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

**Spice Level:** None

Eat Within 4 Days



## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
750g	1kg	Baby Potatoes <i>rinse &amp; cut into 1cm thick rounds</i>
60ml	80ml	Dijon Dressing <i>(45ml [60ml] Red Wine Vinegar &amp; 15ml [20ml] Dijon Mustard)</i>
360g	480g	Carrot <i>rinse, trim &amp; peel into ribbons</i>
60g	80g	Sun-dried Tomatoes <i>roughly chop</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
60g	80g	Italian-style Hard Cheese <i>peel into ribbons</i>
2	2	Onions <i>peel &amp; roughly slice 1½ [2]</i>
480g	640g	Free-range Lamb Rump
15ml	20ml	NOMU One For All Rub

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter

Paper Towel

**1. BOIL THE TATOES** Place the potato into a pot of salted water. Bring to a boil and simmer until soft, 5-6 minutes. Drain and set aside.

**2. DRESS THE SALAD** In a small bowl, combine the dijon dressing, a drizzle of olive oil, and seasoning. Toss through the carrot, the sun-dried tomatoes, the parsley, and the ½ the hard cheese. Set aside.

**3. FRY THE SPUDS** When the potatoes are cooked, place a pan to medium-high heat with a drizzle of oil and a knob of butter. When hot, fry ½ the boiled potatoes and the onion until starting to brown and char, 5-6 minutes (shifting occasionally). Add the remaining potato, another drizzle of oil, and another knob of butter. Lower the heat slightly and fry until the onion is golden and the potato is starting to crisp, 5-10 minutes (shifting occasionally).

**4. SEAR THE LAMB** Place a clean pan over medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb, fat-side down, until crispy, 3-5 minutes. Flip the lamb onto its side and sear until browned, 2-3 minutes per side. In the final 1-2 minutes, baste with a knob of butter and the NOMU rub. Remove from the pan and rest for 3-5 minutes before slicing and seasoning..

**5. GRAB THE PLATES** Plate up the tender lamb slices and side with the lyonnaise potatoes. Place the mustard-dressed salad alongside and garnish with the remaining cheese. Delish, Chef!