



# UCCOOK

## Pistachio Gremolata & Lamb

with sherry baby onions

**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Kate Gomba

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

Nutritional Info	Per 100g	Per Portion
Energy	469kj	3579kj
Energy	112kcal	856kcal
Protein	5.6g	42.8g
Carbs	13g	96g
of which sugars	4.2g	31.8g
Fibre	2.1g	16.4g
Fat	5.3g	40.5g
of which saturated	2.1g	15.9g
Sodium	124mg	943mg

**Allergens:** Sulphites, Tree Nuts, Cow's Milk, Alcohol, Allium

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Baby Potatoes <i>rinse</i>
10g	20g	Pistachio Nuts <i>roughly chop</i>
5ml	10ml	Chicken Stock
3g	5g	Fresh Parsley <i>rinse, pick &amp; finely chop</i>
1	2	Garlic Clove/s <i>peel &amp; grate</i>
10g	20g	Capers <i>drain &amp; roughly chop</i>
15ml	30ml	Lemon Juice
3	6	Baby Onions <i>peel &amp; cut in half, keeping the stems intact</i>
30ml	60ml	Sherry
40g	80g	Kale <i>rinse &amp; roughly shred</i>
160g	320g	Free-range Deboned Lamb Leg
5ml	10ml	Dried Oregano

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (Salt & Pepper)  
Water  
Paper Towel  
Sugar/Sweetener/Honey  
Butter

**1. PARBOIL POTATOES** Preheat the oven to 200°C. Place the baby potatoes in a pot of salted water. Bring to a boil and cook until easily pierced with a fork but still firm, 10-15 minutes. Drain and set aside.

**2. TOASTED 'STACHIOS** Place the pistachios in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**3. GREMOLATA** Boil the kettle. Dilute the stock with 150ml [300ml] of boiling water and set aside. In a small bowl, combine the toasted pistachios, the parsley, ½ the garlic (to taste), ½ the capers, and the lemon juice (to taste). Season.

**4. SMASHED POTATOES** 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 with oil and season. Roast in the hot oven until crispy, 15-20 minutes. Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**5. SHERRY ONIONS** Return the pan to medium heat with a drizzle of oil. Fry the onions until browned, 4-5 minutes. Add the sherry, 10ml [20ml] of sweetener, and a pinch of salt. Cook until almost evaporated. Pour in the diluted stock and simmer until reduced, thickened, and the onions are soft, 8-10 minutes (turning them at the halfway mark). In the final 2-3 minutes, add a knob of butter, the remaining capers, the remaining garlic, and the kale. Remove from the pan and season.

**6. SIZZLING LAMB** Return the pan, wiped down, to medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel and season. Sear the lamb until browned, 3-5 minutes (shifting as it colours). In the final 1-2 minutes, baste with a knob of butter and the oregano. Remove from the pan and place on a roasting tray to finish cooking in the oven, 5-8 minutes. Rest for 5 minutes before slicing. Lightly season the slices.

**7. TIME TO EAT** Plate up the golden smashed potatoes, side with the sizzling lamb, and top the lamb with the pistachio gremolata. Serve alongside the soft baby onion mixture. Nice one, Chef!