



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# LAMB BACKSTRAP WITH GOLDEN POTATOES AND LABNEH



PREP  
**10 min**



COOK  
**45 min**



SERVES  
**4**

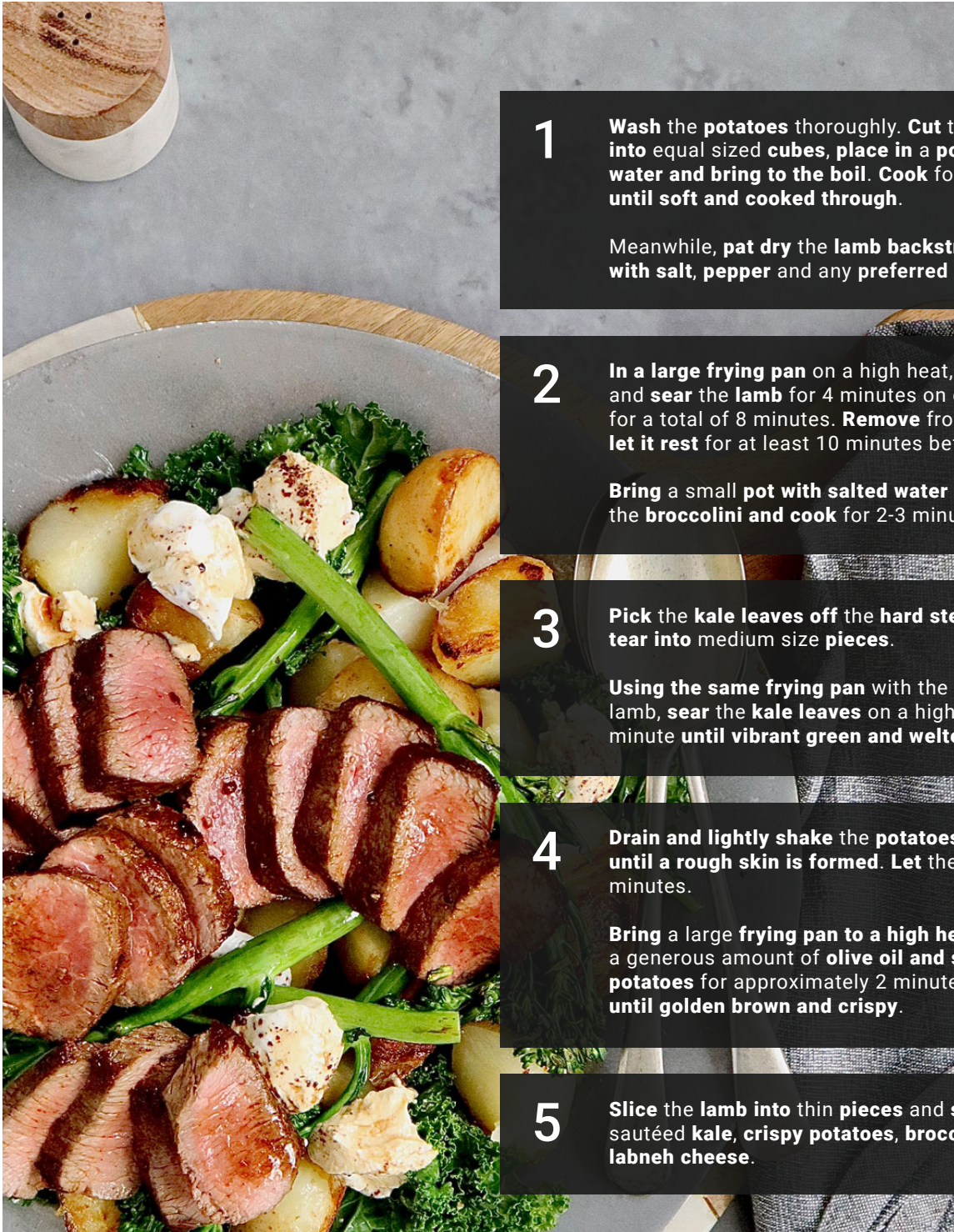
## INGREDIENTS:

- > 450-850g Lamb Backstrap
- > 4 Tbsp Labneh Cheese
- > 1kg Brushed Potatoes
- > ½ Kale Bunch
- > 1 Broccolini Bunch

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil
- > Paprika or Any Desired Spices (Optional)

# METHOD – GET COOKING!



**1** Wash the **potatoes** thoroughly. **Cut the potatoes into equal sized cubes, place in a pot with salted water and bring to the boil. Cook for 25-30 minutes until soft and cooked through.**

Meanwhile, **pat dry the lamb backstraps, season with salt, pepper and any preferred spices.**

**2** In a large frying pan on a high heat, **drizzle olive oil and sear the lamb for 4 minutes on each side. Cook for a total of 8 minutes. Remove from the pan and let it rest for at least 10 minutes before slicing.**

**Bring a small pot with salted water to the boil, add the broccolini and cook for 2-3 minutes until soft.**

**3** Pick the **kale leaves off the hard stems and roughly tear into medium size pieces.**

**Using the same frying pan with the oils from the lamb, sear the kale leaves on a high heat for 1 minute until vibrant green and wilted. Set aside.**

**4** Drain and lightly shake the **potatoes** in the colander until a rough skin is formed. Let them dry for 5 minutes.

**Bring a large frying pan to a high heat, drizzle a generous amount of olive oil and sauté the potatoes for approximately 2 minutes on each side until golden brown and crispy.**

**5** Slice the **lamb into thin pieces and serve with sautéed kale, crispy potatoes, broccolini and the labneh cheese.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover labneh cheese on a salad or in a wrap.
- Use leftover kale for a pasta dish or in another roast dinner.
- Use the leftover oil from the labneh to cook the potatoes in the pan.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)