

TABLE & TWINE



DIJON HERB
CRUSTED LAMB

Lamb



1 rack | 2 rack

Dijonnaise



2.5 oz. | 4 oz.
Contains Dairy

Bread Crumbs



3.25 oz. | 5.5 oz.
Contains Gluten

Root Vegetables



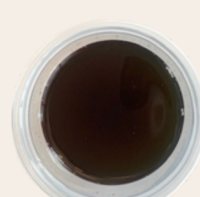
8 oz. | 16 oz.

Hominy



8 oz. | 16 oz.
Contains Dairy

Burgundy Wine Sauce



1.5 oz. | 2.5 oz.

STEP 1

Preheat oven to 425°F [400°F for convection oven]. Remove lamb rack and parchment paper from box, maintaining the rack bone side down. Lay brown parchment paper flat on a baking sheet with lamb rack on top. Smear the meat of the lamb rack with dijonnaise and tightly pack herb breadcrumbs on top. Place lamb rack in hot oven for 10-15 minutes, or until the lamb reaches an internal temperature of 115°F for a medium rare finish. If you prefer your lamb more well done, roast lamb until the internal temperature reaches 135°F for a medium finish or 155°F for a well done finish. Cut in between the bone and serve with burgundy wine reduction over top.

STEP 2

When 10 minutes remain, add root vegetables to the baking sheet with the lamb rack and roast for the remaining 10 minutes, or until heated through and crisp.

STEP 3

While lamb and root vegetables are in the oven, transfer hominy to a microwave safe dish and microwave for 2-3 minutes or until heated through.

STEP 4

While the hominy is cooking, transfer burgundy wine reduction to a microwave safe bowl and microwave for 15-30 seconds or until heated through. Serve immediately over heated lamb rack.