



Cooking with Jax Hamilton

Kumara & Horopito Gnocchi w. Pan Fried Lamb & Chimichurri Dressing

Some dishes are heavenly, and this is definitely one of them. Sweet kumara, peppery horopito with the caramelised lamb and punchy dressing. All in all, a sensational celebration dish to share. Or not, totally up to you – ha!

Prep time: 10 min
Cook time: 15 Min
Serves: 4
Dietary: Lamb

Ingredients

2 lamb loins
Drizzle oil
500g Pasta Vera – Kumara, Horopito Gnocchi

Dressing:

Large handful parsley, finely chopped
1 tbsp dried or ¼ cup fresh oregano, finely chopped
½ cup oil
2 tbsp red wine vinegar
2 – 3 cloves garlic, crushed
1 small red chilli, deseeded, chopped
1 small red onion, finely chopped
Salt and pepper

Method

Rub the lamb with a little oil, season with plenty of salt and black pepper. Drizzle a little more oil into a non-stick frying pan (or you could BBQ it). When almost smoking hot, gently place the loins into the pan and fry to your liking – for medium rare – 10 – 12 mins in the pan.

I like to remove from the pan, just before it's ready as it will continue to cook once it's on a plate. Cover with foil and leave to rest.

Fill a saucepan of water, season generously with salt. Bring to a boil. Gently tumble in your gnocchi. When they float to the surface, drain and set aside.

In a smaller bowl add the dressing ingredients, mix well. Taste and season.

Add the gnocchi toss gently through the dressing.

Slice your gorgeous lamb.

SERVE: Spoon the dressed gnocchi onto a large serving platter. Top with the lamb and any juices on the plate. When serving individually, add a spoonful of dressing to each plate.

Jax Says: this dressing is sensational with any grilled meat, fish or tofu. Also with Pasta Vera linguine and smoked chicken.

