

# MARLEY SPOON



## Georgian-Inspired Chakapuli (Lamb-Herb Stew)

with Walnut Shepherd Salad



30-40min



2 Servings

A beloved dish of Georgia, chakapuli is an herbaceous stew as comforting as it is delicious. Ground lamb simmers with a parade of flavorful friends—garlic, tarragon, tomatillos, and lime zest for a tangy and savory broth. Diced potatoes add creamy sustenance to fill out the stew served alongside a spin on shepherd salad: the classic base of cucumbers and tomatoes gets tossed in a walnut dressing that adds richness and depth.



## What we send

- 1 bunch scallions
- ¼ oz fresh tarragon
- 1 lime
- ½ lb tomatillos
- 1 potato
- garlic
- 10 oz pkg ground lamb
- 1 pkt chicken broth concentrate
- 2 (1 oz) walnuts <sup>1</sup>
- 1 plum tomato
- 1 cucumber

## What you need

- olive oil
- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)

## Tools

- microplane or grater
- medium heavy-bottomed pot
- immersion blender, food processor, or blender

## Allergens

Tree Nuts (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 62g, Carbs 42g, Protein 35g



### 1. Prep ingredients

Trim **scallions** and finely chop. Finely chop **1 tablespoon tarragon leaves**. Zest **half of the lime** then cut lime into wedges. Cut **tomatillos** into ½-inch pieces. Cut **potato** into 1-inch pieces. Finely chop **2 teaspoons garlic**.



### 2. Brown meat

Heat **1 tablespoon oil** in a medium heavy-bottomed pot over medium-high. Break the **lamb** into 1-inch pieces and add to pot; season with **salt** and **pepper**. Cook until browned on bottom, about 4 minutes. Gently flip the meat (keeping the larger pieces intact) and brown for 1 minute more. Transfer to a bowl, keeping any fat in the pot.



### 3. Cook stew

Add **tomatillos, garlic**, and **scallions** to pot with **reserved fat**. Cook until tomatillos just begin to break down, about 5 minutes. Add **potatoes, broth concentrate, chopped tarragon, lime zest, ½ teaspoon sugar**, and **3 cups water**. Bring to a boil, then reduce to a simmer. Cover partially and cook until tomatillos are broken down and potatoes are tender, about 15 minutes.



### 4. Make salad dressing

Meanwhile, in a small food processor or blender, add **all but 1 tablespoon of the walnuts, ½ garlic clove (or ¼ teaspoon grated garlic), 3 tablespoons water, 1 tablespoon oil, 1 teaspoon each of vinegar and salt**, and **a few grinds of pepper**. Pulse until a smooth paste forms.

Coarsely chop **remaining walnuts**.



### 5. Make salad

Cut **tomato** into ½-inch pieces. Halve **cucumber** and cut one half into ½-inch pieces (save rest for own use).

Add **veggies** to bowl with **walnut paste** and toss until evenly coated. Season to taste with **salt** and **pepper**. Transfer to a plate and garnish with **chopped walnuts** and **a squeeze of lime**, if desired.



### 6. Finish & serve

Transfer **lamb** back to pot with **stew** and cook until flavors have melded, 3-5 minutes. Season stew to taste with **salt** and **pepper**.

Transfer **lamb stew** to bowls and garnish with more **tarragon leaves**, if desired. Serve **walnut shepherd salad** alongside. Enjoy!