



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



e-Recipe only

Create your way by
using your favourite
pantry items from
home.



Country Lamb Hotpot

A comforting lamb and root vegetable stew.



40 minutes



4 servings



Chicken

FROM YOUR BOX

BROWN ONION	1
MEDIUM POTATOES	3
CELERY STICK	1
CARROTS	2
LAMB MINCE	600g
BAVARIAN MUSTARD	1 jar
KALE LEAVES	4

FROM YOUR PANTRY

oil for cooking, salt and pepper, flour (of choice)

NOTES

You can transform this dish into a lamb curry. Leave out the mustard, use your preferred curry paste or spices and simmer in coconut milk instead. Serve with naan bread or rice.

This dish can be cooked in the slow cooker if you have one.

Serve stew with crusty bread if preferred.

1. PREPARE THE VEGETABLES

Dice onion, potatoes, celery and carrots into even pieces.

TIP *We diced the vegetables to 1–2cm in size.*

2. BROWN THE LAMB

Heat a large pan over medium–high heat with **oil**. Add lamb and break apart with wooden spoon. Cook until sealed.

TIP *You can add seasonings such as a pre-made stew mix, ground spices or herbs. We used 3 tsp dried thyme.*

3. SIMMER THE STEW

Stir in prepared vegetables, mustard and **2 tbsp flour**. Pour in **1.5L water** and stir to combine. Cover and simmer for 25–30 minutes until vegetables are tender. Slice and stir through kale until wilted. Season to taste.

TIP *You can use a stock cube or stock paste for added flavour.*

4. FINISH AND SERVE

Season stew with **salt** and generous amount of **cracked black pepper**. Divide among bowls to serve.

TIP *We seasoned the stew with soy sauce.*