



Irish Lamb Stew

with Potatoes

This Irish lamb stew is a great weeknight solution for those craving a warm and comforting meal. Lamb and veggie-packed stew flavoured with dried thyme and served with traditional boiled potatoes.







Slow it down!

If you have time, cook the stew in a slow cooker. This will help to further break down the mince and give the stew a deeper, richer flavour.

FROM YOUR BOX

BABY POTATOES	400g
LAMB MINCE	300g
BROWN ONION	1
TOMATO PASTE	1 sachet
CARROT	1
CELERY STICK	1
MUSHROOMS	150g
CHICKEN STOCK PASTE	1 jar

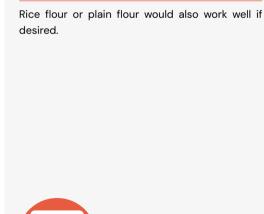
FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, cornflour, balsamic vinegar

KEY UTENSILS

saucepan, large pan, kettle

NOTES





1. BOIL THE POTATOES

Boil the kettle.

Quarter potatoes. Add to a saucepan and cover with hot water. Bring to a boil and simmer for 8–10 minutes or until nearly tender. Drain potatoes, see step 5.



2. BROWN THE LAMB

Heat a large pan with **oil** over mediumhigh heat. Add lamb and use a cooking spoon to break apart. Cook, stirring occasionally, for 4-6 minutes until lightly browned.



3. ADD THE ONION

Peel and slice onion. Add to pan as you go, along tomato paste and **2 tsp thyme**. Sauté with lamb for 2 minutes.



4. ADD THE VEGETABLES

Slice carrots, celery and mushrooms. Add to pan as you go. Add stock, 1 1/2 tbsp balsamic vinegar and 2 cups water. Whisk 1/2 cup water and 1 tbsp cornflour and pour into pan. Simmer, semi-covered, for 5 minutes.



5. ADD THE POTATOES

Add the semi-boiled potatoes to the stew. Simmer, uncovered, over medium heat for a further 10 minutes. Season to taste with salt and pepper.



6. FINISH AND SERVE

Ladle stew and potatoes into bowls to serve.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



