





# 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.







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.

54g

#### FROM YOUR BOX

BABY POTATOES	800g
LAMB MINCE	600g
BROWN ONION	1
TOMATO PASTE	1 sachet
CARROTS	2
CELERY STICKS	2
MUSHROOMS	300g
CHICKEN STOCK PASTE	1 jar

#### FROM YOUR PANTRY

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

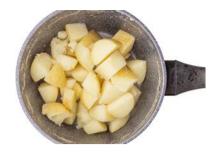
#### **KEY UTENSILS**

saucepan, large pan, kettle

#### **NOTES**

Rice flour or plain flour would also work well if desired.





#### 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 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 1 tbsp thyme. Sauté with lamb for 2 minutes.



### 4. ADD THE VEGETABLES

Slice carrots, celery and mushrooms. Add to pan as you go. Add stock, **3 tbsp balsamic vinegar and 3 cups water.** Whisk **1 cup water** and **2 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



