



### Product Spotlight: Fresh Bay Leaves

Fresh bay leaves have a more vibrant aroma and flavour compared to dried bay leaves. When using fresh bay leaves in cooking, you may notice a brighter, slightly citrusy aroma compared to the more mellow, earthy scent of dried bay leaves.



## Slow Cook Balsamic Lamb with Creamy Mash

Lamb shoulder cooked in a rich sauce with balsamic vinegar, garlic, fresh rosemary and fresh bay leaves. Cooked until it falls apart, the lamb is shredded and served in the delicious sauce over creamy mash with dressed rocket leaves.



15 minutes + 4 hours slow cook



4 servings



Lamb

## Keep the leftovers!

*This balsamic lamb makes excellent sandwiches and sliders if you have any leftovers! Pair with rocket and some crumbled feta or tasty cheddar.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	81g	53g	49g

## FROM YOUR BOX

LAMB SHOULDER	1kg
BROWN ONION	1
GARLIC CLOVES	3
ROSEMARY SPRIGS	2
BAY LEAVES	2
BEEF STOCK PASTE	1 small jar
MEDIUM POTATOES	1kg
ROCKET LEAVES	120g

## FROM YOUR PANTRY

oil for cooking, olive oil, butter, salt, pepper, balsamic vinegar, maple syrup

## KEY UTENSILS

frypan, slow cooker, large saucepan

## NOTES

You can set the slow cooker to a low heat and cook for roughly 6–8 hours instead.

Peel the potatoes for a smoother mash! Use milk instead of cooking water for the mash if you like!

If there is excess fat in the sauce (from the lamb), you can use a spoon or ladle to remove before returning the lamb to the sauce.

**Protein Upsize Option:** when adding extra meat, increase liquid in your slow cooker by adding 1/2 cup water to ensure even cooking.



Scan the QR code to  
submit a Google review!



### 1. BROWN THE LAMB

Cut lamb shoulder into quarters, trim fat if needed. Rub lamb with **oil, salt and pepper**. Heat a large frypan over high heat. Brown lamb for 3–4 minutes on each side or until golden. Arrange in your slow cooker and turn on high heat.



### 2. SLOW COOK THE LAMB

Peel and slice onion and garlic cloves. Add to slow cooker with rosemary leaves and bay leaves. Pour in stock paste, **1 tbsp maple syrup, 1/2 cup balsamic vinegar and 1/2 cup water**. Cook the lamb on high for 4 hours or until the lamb shreds with a fork (see notes).



### 3. BOIL THE POTATOES

When the lamb is finished the slow cooker, chop potatoes and place in a large saucepan (see notes). Cover with water, bring to a boil and cook for 15 minutes or until soft. To drain, see step 5.



### 4. BREAK UP THE LAMB

Remove lamb from slow cooker and transfer to a plate. Leave the sauce simmering uncovered in the slow cooker for 10 minutes while you break up the lamb using your tongs (see notes). Return the lamb to the slow cooker and adjust seasoning to taste with **salt and pepper**.



### 5. MASH THE POTATOES

Reserve **1 cup cooking water** before draining the potatoes (see notes). Return potatoes to saucepan and mash with **1/2–1 cup cooking water and 2–3 tbsp butter**. Season well with **salt and pepper**.



### 6. FINISH AND SERVE

Dress rocket leaves with **olive oil and balsamic vinegar** (optional).

Serve lamb and sauce over potato mash with dressed rocket leaves.

**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**

