



### 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 leg 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  4/6 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
4/6 Person:	44g/48g	25g	37g/44g

## FROM YOUR BOX

	4 PERSON	6 PERSON
LAMB LEG	700g	700g + 400g
BROWN ONION	1	2
GARLIC CLOVES	3	4
ROSEMARY SPRIGS	2	2
BAY LEAVES	2	2
BEEF STOCK PASTE	1 small jar	1 small jar
MEDIUM POTATOES	1kg	1.5kg
ROCKET LEAVES	1 bag	1 bag

## 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.



### 1. BROWN THE LAMB

Cut **lamb leg** into quarters, trim fat if needed. Rub 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, bay leaves, stock paste, 1 tbsp maple syrup, 1/2 cup balsamic vinegar** and **1/2 cup water**. Cook on high for 4 hours or until **lamb** shreds with a fork (see notes).

**6P** – increase water to **3/4 cup**.



### 3. BOIL THE POTATOES

When there is about 15 minutes left on the lamb, 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**.



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