



Country Lamb Hotpot

A comforting lamb and root vegetable stew, perfect for the cooler weather.



40 minutes



4/6 servings



Lamb

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	1
MEDIUM POTATOES	3	5
CELERY STICK	1	2
CARROTS	2	3
LAMB MINCE	600g	600g + 300g
DIJON MUSTARD	1 jar	2 jars
KALE LEAVES	1 bunch	1 bunch

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.

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1. PREPARE THE VEGETABLES

Dice **onion**, **potatoes**, **celery** and **carrot** 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 2 tsp dried thyme.*

3. SIMMER THE STEW

Stir in **prepared vegetables**, **mustard** and **1 tbsp flour**. Pour in **1L water** and stir to combine. Cover and simmer for 25–30 minutes until **vegetables** are tender. Slice and stir through **kale** until wilted (use to taste).

6P – stir in prepared vegetables, mustard and 2 tbsp flour. Pour in 1.5L water and stir to combine.

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.*

This recipe has simplified instructions to help lower your meal cost.