

HEINZ

RECIPE

Lamb and lentil hotpot



Serves:

4



Preparation Time:

15 minutes



Cooking Time:

2 hour 30 minutes



With green vegetables

Ingredients:

- 675g lamb (either loin chops or, more economically, neck fillet)
- 2 tbsps plain flour, seasoned with salt and freshly ground black pepper
- 2 lambs kidneys (optional)
- 750g waxy potatoes
- Butter for greasing
- 2 large onions, peeled and thinly sliced
- 2 large carrots, peeled and cut into 1cm pieces on the diagonal
- Salt and freshly ground black pepper
- 1 tbsp chopped fresh thyme
- 2 400g cans **Heinz Lentil Soup**
- 150ml cold water

Method:

Preheat the oven to 180°C / 350°F / Gas Mark 4. Reduce the heat by 20° if using a fan-assisted electric oven.

Trim the meat of fat and cut into 1½cm slices if using fillet. Toss the meat in the seasoned flour.

Skin, split, core and slice the kidneys, if using.

Wash and peel the potatoes and cut into 5mm slices.

Butter a large casserole dish and using half the potatoes, line the bottom of the dish. Season well.

Layer the meat, sliced onions, carrots and kidneys on top of the potatoes, seasoning well with the chopped thyme, salt & freshly ground black pepper

Pour the Heinz Lentil Soup and the water over the ingredients and finally finish the dish with a neat layer of sliced potatoes overlapping each other.

Cover the casserole with a lid and cook in the centre of the oven for approximately two hours.

Remove the lid and continue to cook for a further 30 minutes, until the potatoes are brown and crisp and the meat is completely tender.