



Lancashire Lamb Hotpot

with Mushy Peas



30-40min



4 Portions

For easy comfort food, look no further than this shortcut to a great British classic. We've used minced lamb instead of large cuts of meat to accelerate the cooking time, and have enhanced the flavour of the gravy with Worcestershire, bay and thyme. In keeping with tradition, there's a golden topping of crisp potato slices, while the side of minty peas reaffirms the deep English roots of this h...

What we send

- chicken-style stock cubes
- bay leaves
- mint
- brown onion
- desiree potatoes, carrots
- Worcestershire sauce ⁴
- green peas
- thyme
- grass-fed lamb mince

What you'll require

- boiling water
- butter ⁷
- olive oil
- plain flour ¹
- sea salt and pepper

Utensils

- large frypan
- large saucepan
- oven tray
- potato masher

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Fish (4), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 645.0kcal, Fat 21.5g, Proteins 40.9g, Carbs 64.2g



1. Prepare ingredients

Preheat the oven to 180C. Bring a large saucepan of salted water to the boil for the potatoes. Halve the **onion**, then thinly slice. Quarter **carrots** lengthwise, then thinly slice. Crumble **stock cubes** in a heatproof jug, add the **boiling water** (see staples list) and combine. Pick **thyme** leaves, discarding stems. Peel **potatoes**, then slice into 3mm-thick rounds.



4. Make sauce

Return the **lamb** to the pan. Add the **flour** and stir for 1-2 mins until starting to thicken. Add the stock, **Worcestershire sauce** and **bay leaves**, and bring to the boil. Remove pan from heat. Lightly grease a 2L baking dish with **melted butter**.



2. Par-cook potatoes

Add **potatoes** to the pan of boiling water and par-cook for 4 mins. Drain and immediately refresh in a colander under cold running water, to arrest cooking, so that the potato slices retain their shape. Rinse the pan and reserve. Melt **two-thirds of the butter**.



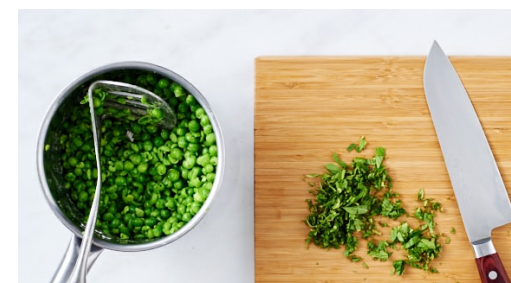
5. Assemble and cook hotpot

Arrange **one-third of the potatoes** in a thin layer over the base of the dish. Add lamb mixture, then arrange the **remaining potatoes** over the top, overlapping one another. Brush with **melted butter** and season with **salt and pepper**. Put on an oven tray and bake for 10 mins. Switch oven to grill on high, then grill for 5 mins or until the top is golden.



3. Cook lamb mixture

While potatoes are cooking, heat **half the oil** in a large frypan over medium-high heat. Brown **lamb** for 3-4 mins, breaking up with a wooden spoon. Season with **salt**. Transfer to a bowl. Heat **remaining oil** in the pan over medium heat. Add **onion** and stir for 3-5 mins until golden. Add **carrot** and **thyme**, and stir for 2 mins. Season with **salt and pepper**.



6. Make mushy peas

Meanwhile, pick and coarsely chop the **mint** leaves. Melt the **remaining butter** in the reserved pan over medium heat. Add **peas** and stir for 1-2 mins until heated through. Season with **salt and pepper**, then coarsely mash using a potato masher. Stir in **mint**. Serve hotpot with the peas.