



Easy Lamb and Mushroom Stew with Chive Mash

Classic 35-40 Minutes • 2 of your 5 a day

9



-  Potatoes
-  Lamb Mince
-  Red Onion
-  Closed Cup Mushrooms
-  Carrot
-  Garlic Clove
-  Tomato Puree
-  Worcester Sauce
-  Chicken Stock Paste
-  Mixed Herbs
-  Chives

Pantry Items
Oil, Salt, Pepper, Plain Flour

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, frying pan, bowl, kitchen shears, colander, potato masher and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Lamb Mince**	200g	300g	400g
Red Onion**	1	1	2
Closed Cup Mushrooms**	150g	225g	300g
Carrot**	1	2	2
Garlic Clove**	2	3	4
Tomato Puree	30g	45g	60g
Worcester Sauce	15g	22g	30g
Chicken Stock Paste	10g	15g	20g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Chives**	1 bunch	1 bunch	1 bunch
Pantry	2P	3P	4P
Plain Flour*	2 tbsp	3 tbsp	4 tbsp
Water for the Sauce*	300ml	500ml	700ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2065 / 494	357 / 85
Fat (g)	15.1	2.6
Sat. Fat (g)	6.7	1.2
Carbohydrate (g)	65.8	11.4
Sugars (g)	16.9	2.9
Protein (g)	28.6	4.9
Salt (g)	2.44	0.42

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Potatoes

Bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil.

Chop the **potatoes** into 2cm chunks (peel first if you prefer).

When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins.



Simmer your Stew

Add the **garlic** and **tomato puree** and cook until fragrant, 1 min. Sprinkle over the **flour** (see pantry for amount) and cook stirring, until well combined, 1-2 mins.

Stir through the **Worcester sauce**, **chicken stock paste**, **mixed herbs** and **water for the sauce** (see pantry for amount). Bring to the boil, then lower the heat and and simmer until the **stew** has thickened, 5-7 mins.

Add a splash of **water** if it gets a little too thick.

IMPORTANT: *The mince is cooked when no longer pink in the middle.*



Fry the Lamb

Meanwhile, heat a large frying pan on medium-high heat (no oil)

Once hot, add the **lamb mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** *Wash your hands and equipment after handling raw mince.*

While the **mince** browns, halve, peel and chop the **onion** into small pieces. Quarter the **mushrooms**.

Trim the **carrot**, then quarter lengthways (no need to peel). Chop widthways into small pieces.



Make the Mash

Meanwhile, roughly chop the **chives** (use scissors if easier).

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Add a knob of **butter** and a splash of **milk** (if you have any) and mash until smooth. Stir through **half the chives**.

Season with **salt** and **pepper**, then cover with a lid to keep warm.



Bring on the Veg

Once browned, drain and discard any excess fat from the **lamb**. Season with **salt** and **pepper**, then transfer to a bowl and set aside.

Pop the pan back on medium-high heat with a drizzle of **oil** if needed and add the **onion**, **carrot** and **mushrooms**. Fry, stirring occasionally, until softened, 6-7 mins.

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Once the **veg** has softened, add the **mince** back into the pan.



Finish and Serve

Share your **lamb stew** between your bowls with the **mash** alongside.

Sprinkle over the remaining **chives** to finish.

Enjoy!