

Slow cooked lamb casserole RECIPE

Slow cooked lamb casserole



8 hours
PREP TIME
15 mins
SERVES
4 x
Slow Cooked Lamb Casserole
Share

- Pinterest (opens in new window)
- Facebook (opens in new window)
- Twitter (opens in new window)
- Download (opens in new window)
- Print (opens in same window)

INGREDIENTS

- Canola Oil Spray
- 500 g Lean Lamb, cubed
- 1 Onion (160 g), diced
- 2 Carrots (200 g), peeled & diced
- 2 Celery Sticks (80 g), sliced
- 2 Potatoes (300 g), peeled & diced
- 400 g can No Added Salt Diced Tomatoes
- 1 MasterFoods™ Lamb Casserole Recipe Base
- 1 cup dry Cous Cous

RELATED PRODUCTS



MasterFoods Lamb Casserole Slow Cook Recipe Base 175g

See details

METHOD

1. 1.

Heat pan on medium. Spray with oil and cook lamb until browned.

2. 2

Add lamb, onion, carrots, celery, potatoes, tomatoes and Recipe Base into slow cooker and stir.

3. 3.

Cook for 4 hours on high or 8 hours on low.

4 4

Meanwhile cook the cous cous and serve with your MasterFoods™ Lamb Casserole.

5. 5.

Please note slow cookers vary. This recipe is based on using a 3 litre slow cooker.

6.6

For a vegetarian option, swap the lamb with 2 cans of chickpeas, drained. Cook for 4 hours on low.

Source URL: https://www.masterfoods.com.au/recipes/slow-cooked-lamb-casserole