

# Leftover Lamb Hotpot, Root Mash & Crusty Bread



## Ingredients

- 500g leftover roast lamb
- 1 stick of celery, diced
  - 2 onion, sliced
  - 2 carrots, diced
  - 80g butter
  - 2 bay leaves
- 1 tsp each salt and pepper
- 500ml lamb or vegetable stock
  - 2 tbsp tomato purée
  - 800g potatoes
  - Fresh thyme leaves
    - Mint sauce
- Leftover veg from Easter dinner (optional)
- Leftover gravy from Easter dinner (optional)
- 2 part-baked baguettes

### For the root mash

- 2 carrots, sliced
- 2 parsnips, sliced
- 1/2 swede, diced
- 2 potatoes, diced
  - 2 tbsp butter
- Salt and pepper to taste

## Methods

1. Heat half the butter in a large pan and once melted add the veg.
2. After about 5 minutes add 2 bay leaves.
3. Cut the lamb cut into chunks and add to the pot with the salt and pepper and lamb stock and the tomato purée.
4. Simmer for an hour.
5. Peel and slice the potatoes and par boil them for around 15 minutes.
6. Drain well and allow to dry.
7. Take the pan off the stove and add in a few thyme leaves and a good spoonful of mint sauce. I also added some leftover spring greens from Sunday dinner and some leftover gravy.
8. Put the contents into an ovenproof dish and layer meat, potatoes meat again and then more potatoes on the top and then dot with 40g of butter.
9. Put into a preheated oven at 180C for an hour or until potatoes are browned.
10. Cook the part – baked baguettes as per the pack instructions.
11. Serve with root mash and crusty bread.

### Let's make the root mash

1. Add all the veg to a pot of cold water.
2. Bring to the boil.
3. Reduce heat and simmer for 20 minutes until soft.
4. Mash the veg.
5. Add in butter and stir well.
6. Add in salt and pepper to taste.