



# Lamb and Vegetable Hotpot

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**OLIVES**

## Ingredients

- 150g lean cooked lamb, cut into cubes
- 75g sliced leeks
- 125 cauliflower, broken into florets
- 50g mushrooms, sliced
- 12 black olives pitted and chopped
- 200g carrots, sliced
- 1 onion sliced
- 2 tomatoes sliced
- 150ml Vegetable stock
- Salt and freshly ground black pepper

## Method

Remove any fat from the meat. Arrange the meat and vegetables, except the tomatoes, in layers in a casserole. Sprinkle with salt and pepper to taste, then arrange tomato slices over the top.

Pour in the vegetable stock and cover

Cook in the center of a preheated oven at 180°C for 45 minutes

Lightly steam the French green beans

Serve hot on a bed of lightly steamed French green beans or mash potatoes (optional)

Preparation time: 20 minutes

Cooking time: 45 minutes