



Creamy Potato-Topped Lamb Hotpot

with Melted Cheese and Soured Cream

CLASSIC 35 Minutes • 2 of your 5 a day

N° 4



Onion



Carrot



Garlic Clove



Potato



Lamb Mince



Dried Oregano



Finely Chopped Tomatoes



Knorr Chicken Stock Pot



Tomato Puree



Soured Cream



Cheddar Cheese

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Large Saucepan, Peeler, Fine Grater (or Garlic Press), Colander, Frying Pan,

Ingredients

	2P	3P	4P
Onion**	1	1½	2
Carrot**	1	1½	2
Garlic Clove**	2	3	4
Potato**	1 small pack	1 large pack	2 small packs
Lamb Mince**	200g	300g	400g
Dried Oregano	1 small pot	¾ large pot	1 large pot
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Knorr Chicken Stock Pot	1 pot	1½ pots	2 pots
Tomato Puree	1 pouch	1½ pouches	2 pouches
Water for the Lamb*	100ml	150ml	200ml
Soured Cream 7)**	1 pouch	1½ pouches	2 pouches
Cheddar Cheese 7)**	1 block	1½ blocks	2 blocks

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	770g	100g
Energy (kJ/kcal)	3000 / 717	389 / 93
Fat (g)	37	5
Sat. Fat (g)	19	2
Carbohydrate (g)	65	8
Sugars (g)	20	3
Protein (g)	32	4
Salt (g)	3.48	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Get Prepped

Preheat your oven to 220°C and bring a large saucepan of **water** to the boil with a pinch of **salt**. Halve, peel and thinly slice the **onion**. Trim the **carrot** (no need to peel), then quarter lengthways. Chop widthways into small pieces. Peel and grate the **garlic** (or use a garlic press). Peel the **potatoes** and slice into 1cm wide rounds.



4. Simmer

Bring the **mixture** to the boil, then simmer until thick and tomatoey, about 10-14 mins. Stir occasionally. Meanwhile, pop the **soured cream** into a bowl. Grate the **cheddar** and add to the **soured cream** along with a pinch of **salt** and **pepper**. Stir together, set aside.



2. Cook the Potatoes

Pop the **potato slices** into your pan of boiling **water**, cook until just soft, 12-15 mins. **TIP:** *The potato is cooked when you can easily slip a knife through, but be careful because you don't want the slices to break up too much.* Once cooked, carefully drain in a colander and set aside.



5. Assemble

Once cooked, pour **half** the **lamb mixture** into an ovenproof dish, layer **half** the **potatoes** on top, pour over the remaining **lamb mixture** and spread it out with a spoon. Layer over the remaining **potatoes** to cover the top. Spoon over the **cheesy soured cream** in dollops and spread it out with the back of a spoon. Bake on the top shelf of your oven until the top is golden, 10-12 mins.



3. Cook the Lamb

Meanwhile, heat a drizzle of **oil** in a frying pan on medium heat. Add the **lamb mince**, cook until it has browned, 4-5 mins, breaking it up with a wooden spoon as it cooks. Add the **onion** and **carrot** and cook until soft, another 6 mins, stirring occasionally. Stir in the **garlic** and dried **oregano**, cook for 1 minute, then add the **chopped tomatoes**, **Knorr chicken stock pot**, **tomato puree** and **water** (see ingredient list for amount). **IMPORTANT:** *The mince is cooked when it is no longer pink in the middle.* Add a pinch of **salt**, **sugar** and **pepper**.



6. Finish and Serve

While the **hotpot** bakes, do the washing up. Once cooked, spoon the **hotpot** into bowls.

Enjoy!