

Lancashire hotpot

Ingredients

- 1 tbsp olive oil
- ½ onion, chopped
- ½ garlic clove, chopped
- splash red wine
- 110g/4oz lamb steak, chopped
- 85g/3oz sweet potato, sliced very thinly

Preparation method

1. Preheat the oven to 220C/425F/Gas 7.
2. Heat the oil in deep pan. Add the onion and garlic, and fry for two minutes.
3. Add the wine and lamb to the pan and simmer for five minutes.
4. Place the lamb into a small ovenproof dish and top with the slices of sweet potato.
5. Place the dish into the oven, to bake, for ten minutes, or until the sweet potato is golden and steaming.
6. Serve from the dish.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 1

By James Martin

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