



## Moroccan Lamb Tagine

Serves 4 EASY Prep 10 mins Cook 2 hours 30 mins



### Ingredients

- 1 tbs olive oil
- 1 onion, sliced
- 450 g (1 lb) lamb, diced
- 1 packet Moroccan Lamb Casserole Recipe Mix
- 200 g (7 oz) tin chopped tomatoes
- 300 ml (1/2 pint) water
- 50 g (2 oz) dried apricots and/or sultanas
- 25 g (1 oz) flaked almonds (optional)

### Method

#### STEP 1

Heat the oil in the tagine base over a medium heat and fry the onion for 3-4 minutes until softened. Add the lamb and cook for 4-5 minutes.

#### STEP 2

Blend the pack contents with the water and add to the dish with the remaining ingredients. Bring to a gentle simmer.

#### STEP 3

Reduce the heat to low, cover with the tagine lid and cook very gently on the stove top for 2 hours, stirring occasionally.