

Hearty Lamb and Barley Hotpot



Cooking time: 50 mins

Serves: 4

how to cook

- 1 Heat the oven to Gas 7, 210°C, 190°C fan, 410°F.
- 2 Soak the soup and broth mix overnight according to packet instructions.
- 3 Put the soup mixture, onion, carrot, celery, thyme and chicken stock in a large casserole. Bring to the boil and simmer for 10 minutes.
- 4 Add the lamb chops and put the potato slices on top. Drizzle with oil and bake for 30 minutes.
- 5 Meanwhile, blanch the kale in hot water for a few minutes and serve with the hotpot.

what you need

- 4 John Penny lamb chops
- 200g soup and broth mix
- 1 onion, chopped
- 1 carrot, peeled and diced
- 2 celery stalks, chopped
- large pinch of dried thyme
- 1 litre chicken stock
- 1 large white potato, peeled and thinly sliced
- 1 tsp olive oil
- 400 g (14oz) kale, washed

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