

Savoury Lamb mince



Ingredients

- 300g fresh 10% fat lamb mince
- 1 small onion diced
- 125g mixed vegetables
- 2 vegetable stock cubes
- Gravy granules or corn flour to thicken
- Sprinkle of pepper



This recipe will serve six.

Method

1. Fry off mince then drain off excess fat.
2. Dice onion and add to the mince along with the mixed vegetables.
3. Cover with hot water, adding the vegetable stock cubes.
4. Sprinkle the pepper into mince and vegetables.
5. Cook for 25minutes until the onion is soft.
6. Thicken the mince with gravy granules or cornflour.
7. Cook for a further 10 minutes.

Serve with crispy roast potatoes, or creamy mash, whichever you prefer.



This recipe is adjusted and alternatives used to cater

For children with allergies in on the day.