

## TURKISH LAMB AND MASHED POTATOES



Serves 4



Prep Time 30 minutes



Cook Time 1 hour



### INGREDIENTS

- 500 g casserole lamb, diced
- 2 Tbsp oil
- 2 tsp allspice
- 2 tsp ground cumin
- 1 tsp minced garlic
- 1 red capsicum, diced
- 1 green capsicum, diced
- 400 g can **Wattie's Chopped Tomatoes with Roasted Garlic and Onion**

### METHOD

1. Preheat the oven to 160°C.
2. Place the lamb, oil, allspice, cumin and garlic in a re-sealable plastic bag or shallow dish. Toss to coat. Set aside for 15 minutes to marinate.
3. Heat a dash of oil in a lidded frying pan or flameproof casserole and brown the meat over a high heat. Add the capsicum and cook a further 2 minutes then add the **Wattie's Chopped Tomatoes with Roasted Garlic and Onion** and tomato puree, stir and cover.

- 290 g can **Wattie's Tomato Puree**
- 1 cup unsweetened thick yogurt
- ¼ cup freshly torn mint leaves
- 450 g bag **Wattie's Frozen Homestyle Mashed Potato**
- 1 tsp toasted cumin seeds or 1/2 tsp ground cumin
- 2 Tbsp chopped fresh parsley or 1 Tbsp dried

4. Bake in the preheated oven for 45 minutes until the lamb is tender. Stir in the yoghurt and serve with the Turkish mashed potatoes, garnished with the mint.

### **Turkish Mashed Potatoes**

Microwave the **Wattie's Frozen Homestyle Mashed Potato** according to the instructions on the packet. In a small pan cook the cumin seeds and garlic in a dash of oil until fragrant and the seeds are toasted. Stir into the hot mashed potato with parsley and serve.

### **Crockpot/Slowcooker Instructions:**

Follow instructions for steps 2-3 and place in a slowcooker and cook on LOW for approx 8 hours (refer to your user manual). Serve as above.

*\* This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*