



# Lamb Tagine

## Ingredients

- 1kg Diced Lamb (Leg or Shoulder)
- 2 Onions, chopped
- 400g (1 tin) Tinned Tomatoes
- 1 packet of Gordon Rhodes Slow and Steamy Tagine Gourmet Sauce Mix
- 400ml Water
- 150g Prunes or Apricots

## Method

1. Place the Lamb, Onions and Tomatoes in your slow cooker pot.
2. Blend the Lamb Tagine Mix with the water and add to the slow cooker pot, stirring thoroughly.
3. Cover and cook for 4 hours on HIGH or 8 hours on LOW or until the meat is tender and cooked through (keep covered during cooking, cooking times may vary between slow cooker models).
4. Remove the lid, add the prunes or apricots, stir through and stand for 5 minutes before serving
5. For extra flavour add a tablespoon of honey and a sprinkling of almonds or fresh coriander before serving.

**Top Tip** – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.



Image & recipe courtesy  
of Gordon Rhodes

**SCOTTISH**  
CRAFT BUTCHERS