

Lamb Tagine

Slow Cooker Recipe

prep time

5 Mins

cook time

4-8 Hours

serves

4

things you need

1 Packet

GR Gourmet Moroccan Style Tagine Sauce Mix

1kg

Lamb diced

2 x Large Onions

chopped

1 x Tin (400g)

Tomatoes

1 x 400ml

Water

1 x 150g

Prunes or Apricots Chopped



METHOD

1. Place the Lamb, Onions & Tomatoes into your slow cooker pot.
2. Blend the Lamb Tagine sauce 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 MEDIUM 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 mins before serving.
5. For extra flavour, add a table-spoon of honay and sprinkling of almonds or fresh coriander before serving