

# MOROCCAN LAMB STEW

## with Roast Potatoes



FLAVOR OF THE WEEK  
— with —  
**SAVEUR**

*This recipe features Saveur's California Onion Mix, Tagine Spice, Himalayan Salt & Pepper, and Creamy Dill Mix.*

### INGREDIENTS

#### FOR THE STEW

**2 tbsp. ghee (or butter)**  
**1.7 lb (800g) diced lamb**  
**1 large onion, diced**  
**2 cloves garlic, chopped**  
**2 tsp. Saveur Tagine Spice**  
**2 tbsp. Saveur California Onion Mix**  
**1½ cups chicken stock**  
**3 tsp. honey**  
**14 oz (400g) can chopped tomatoes**

#### FOR THE POTATOES

**2 tbsp. ghee (or butter)**  
**1.7 lb (800g) potatoes, peeled and halved**  
**1 tsp. Saveur Safari Rub**  
**1 tsp. Saveur Himalayan Salt & Pepper, ground**

#### FOR THE SAUCE

**½ cup Greek yogurt**  
**1 tbsp. lemon juice**  
**1 tbsp. Saveur Creamy Dill Mix**

### METHOD

1. Heat 2 tbsp. ghee in a saucepan over medium high heat. Cook the lamb for 3-4 minutes or until browned. Remove and set aside.
2. In the same pan, add the onion, garlic, California Onion Mix, and Tagine Spice and cook for 2-3 minutes until fragrant. Add the stock, canned tomatoes, and honey. Return lamb to the pan. Bring to a simmer, reduce to medium-low, partially cover and cook for 45 minutes until tender. Remove the lid and simmer, stirring occasionally, for a further 15 minutes or until the sauce thickens.
3. Meanwhile preheat oven to 390°F (200°C). Place potatoes in a pan filled with cold salted water and bring to the boil. Simmer for 10-15 minutes until almost tender. Drain out water and gently shake the pan to separate the potatoes. Coat in 2 tbsp. ghee, 1 tsp. Safari Rub, and Himalayan Salt and Pepper and transfer to a roasting pan. Cook for 45 minutes or until crisp, turning once.
4. Serve stew with potatoes.
5. Mix the Greek yogurt with the lemon juice and Creamy Dill Mix to make a tasty sauce to have with your stew.

