

Smoky Lamb and Pepper Stew

This wholesome Spanish stew is quite tender and filling. It is made from many locally sourced ingredients including Piquillo peppers and paprika. For the best experience, serve it with crusty bread.

Serves 4 | Prep. time 8–10 minutes | Cooking time 90 minutes



Ingredients

- 1¼ pounds lamb neck fillet, cut into bite-sized chunks and seasoned
- ¾ pound potatoes, peeled and cut into small chunks
- 1 teaspoon hot smoked paprika
- Olive oil to taste
- 2 cups chicken stock
- 1 large onion, chopped
- 2 cloves garlic, sliced
- 1 (8-ounce) jar Piquillo peppers, drained
- 1 (14-ounce) can cherry tomatoes
- Handful flat-leaf parsley, chopped

Crusty bread to serve

Directions

1. Heat olive oil over medium heat in a medium saucepan or skillet.
2. Add the lamb and stir-cook until evenly brown. Set aside.
3. Add the onion and garlic and stir-cook until softened and translucent.
4. Mix in the stock, paprika, lamb, and tomatoes.
5. Reduce heat to low and simmer for about 1 hour and 15 minutes until the lamb is tender, stirring occasionally.
6. Mix in the peppers and potatoes and cook for 20 minutes until the potatoes are tender.
7. Mix in the parsley and serve with crusty bread.