

LEFTOVER LAMB STEW

INGREDI

ENTS

(SERVES 4)

1 tbsp cumin
seeds

1 tbsp oil

500 g left

over lamb

roast

2 cloves

garlic, diced

2 bulbs

fennel, finely

sliced with

lemon juice

squeeze

over

150 g black

kalamata

olives, pitted

2 pinches of

salt

1 can

Ardmona

Crushed

Tomatoes

1/4 cup

maple syrup

1/4 cup red

wine vinegar



500 ml

chicken

stock

Salt, to taste

200 g Barilla

Gnocchetti

Sardi

DIRECTIONS

1. Into a hot camp oven place cumin seed cook until fragrant, add oil, lamb, garlic, stir and cook for 2 minutes.
2. Add fennel, olives, pinch of salt , Ardmona crushed tomatoes, stir and leave to cook for a further 5 minutes.
3. Add maple syrup, vinegar, chicken stock, salt and Barilla Gnocchetti pasta then stir. Cover and cook for 15 minutes. Remove lid and cook for a further 5 minutes to reduce sauce.