

# Oriental lamb hot pot

Total time **155 mins** 20 mins preparation time **135 mins** cooking time

## INGREDIENTS

4 portion(s)

<b>2</b>	onions, sliced into rings
<b>2</b>	carrots, peeled and sliced
<b>8</b>	lamb chops, trimmed of excess fat
<b>115 g</b>	Puy lentils
<b>2</b>	medium sized potatoes, peeled and finely sliced
<b>450 ml</b>	hot lamb stock
<b>4 tbsp</b>	Kikkoman Teriyaki Marinade
<b>1</b>	parsnip, peeled and finely sliced
<b>25 g</b>	butter, diced
<b>225 g</b>	mange tout
<b>2 tbsp</b>	chopped fresh parsley

## PREPARATION

### Step 1

Pre heat the oven to 150°C / 300°F / Gas 3. Layer the onions, carrots, lamb chops, lentils and one of the potatoes in a medium to large casserole dish.

### Step 2

Stir together the stock and Kikkoman Teriyaki Marinade. Pour over the layered ingredients.

### Step 3

Arrange the remaining sliced potatoes and parsnips over the top of the layered ingredients and cover with a lid. Bake for 1 hour 30 minutes.

### Step 4

Remove the casserole from the oven and carefully baste the casserole with the cooking juices. Dot the potatoes and parsnips with the diced butter. Increase the oven temperature to 180°C/ 350°F/ Gas 4. Bake uncovered for a further 30-45 minutes.

### Step 5

Steam the mange tout and place on plates. Divide the hot pot over the vegetables and garnish with parsley.