



UCCOOK

Tomato Lamb Bredie

with butternut mash

Hands-on Time: 35 minutes

Overall Time: 60 minutes

Carb Conscious: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Groote Post Winery | Groote Post Salt of the Earth Red blend

Nutritional Info	Per 100g	Per Portion
Energy	406kJ	3052kJ
Energy	97kcal	730kcal
Protein	5g	37.9g
Carbs	9g	67g
of which sugars	3g	22.7g
Fibre	2.2g	16.9g
Fat	4.3g	32.5g
of which saturated	1.7g	12.6g
Sodium	44mg	331mg

Allergens: Gluten, Allium, Wheat

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Free-range Lamb Chunks
2	2	Onions <i>peel & finely dice 1½ [2]</i>
2	2	Garlic Cloves <i>peel & grate</i>
ml	ml	Tomato Paste
45ml	60ml	Medium Curry Powder
2	2	Fresh Chillies <i>rinse, trim, deseed & finely slice</i>
300g	400g	Cooked Chopped Tomato
150g	200g	Peas
750g	1kg	Butternut <i>rinse, deseed, peel & cut into bite-sized pieces</i>
8g	10g	Fresh Coriander <i>rinse & pick</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey
Paper Towel
Butter
Milk (optional)

1. BREDIE Place a pan over medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb until browned, 6-7 minutes (shifting occasionally). Add the onion and fry until soft, 6-7 minutes. Add the garlic, the tomato paste, the curry powder, and chilli (to taste). Fry until fragrant, 3-4 minutes. Mix in the cooked chopped tomato and 600ml [800ml] of water. Gently simmer until the lamb is tender and the sauce is thickened, 25-30 minutes. In the final 5-6 minutes, mix in the peas, a sweetener (to taste), and seasoning. Remove from the heat.

2. MASH While the lamb is on the go, place the butternut in a pot of salted water over medium-high heat. Bring to the boil and cook until soft, 20-25 minutes. Drain and return to the pot. Add a knob of butter (optional) and a splash of water or milk. Mash with a fork, season, and cover.

3. TIME TO EAT Dish up mash, side with the lamb bredie, and garnish with the coriander. Well done, Chef!