

# Lancashire Hotpot

A Lancashire hotpot is your winter dinner solution: a warm and hearty oven bake of lamb chops and veggies in herbed gravy, topped with crispy potatoes.

- Serves 6
- Cooktime 3 hr 5 mins 3 hour 5 minutes
- Prep time 10 mins

## Ingredients

- 1kg Coles Australian Lamb Forequarter Chops, bones removed, trimmed, cut into 4cm pieces
- 2 tbs plain flour
- 3 tbs (about) olive oil, divided
- 1 onion, thinly sliced (about 300g)
- 2 large garlic cloves, finely chopped
- 2 large thyme sprigs
- 1 rosemary sprig
- ½ cup (125ml) dry white wine
- 2 swedes (about 600g total), peeled, cut into 2cm pieces
- 2½ cups (625ml) salt-reduced chicken stock, at room temperature
- 500g medium Crème Royale potatoes, peeled, cut into 3mm-thick rounds
- 40g butter, melted
- 2 tsp chopped fresh chives

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

## Method

### 1. Step 1

Preheat oven to 175°C (155°C fan-forced). Season lamb generously with salt and pepper. In a large bowl, toss lamb with flour to lightly coat. Shake off excess flour and transfer lamb to a plate. Heat a large, deep heavy frying pan over medium-high heat. Add 1 tbs of oil and half the lamb and cook, turning occasionally, for 8 mins or until golden brown. Transfer lamb to a bowl. Repeat with the remaining lamb, adding more oil if needed.

## **2. Step 2**

Add 1 tbs of oil and onion to pan and cook, stirring occasionally and scraping up any browned bits, for 5 mins or until onion is tender. Stir in garlic, thyme and rosemary and cook for 3 mins. Add wine and cook for 10 mins or until liquid has completely evaporated. Stir in swedes and season with salt and pepper. Transfer mixture to a 20cm-square baking dish. Arrange the lamb evenly over vegetable mixture and drizzle with any juices. Pour enough stock over the lamb and vegetables to almost cover the lamb.

## **3. Step 3**

Arrange half the potato slices, in a single, tight even layer, overlapping slightly, over meat. Brush with half the melted butter and season with salt and pepper. Repeat to form another layer of potato. Brush with the remaining butter and season.

## **4. Step 4**

Loosely cover the dish with foil and place on a baking tray. Bake for 1½ hours or until the meat is almost tender. Remove foil and continue baking for 1 hour or until potato is golden brown and liquid has reduced and thickened. Stand for 20 mins. Sprinkle with chives and serve.