

## LAMB STEW



GRAN RESERVA MERLOT



4 servings



50 min



difficulty: easy

### INGREDIENTS

- 800 g lamb meat: leg, shoulder, loin (28 oz)
- 1 onion, sliced
- ½ red bell pepper in julienne strips
- 1 carrot sliced
- 800 g potatoes without skin (28 oz)
- 1 tsp paprika
- ½ tsp cumin
- ½ tsp oregano
- salt and pepper to taste
- 2 tbsp oil
- 1 L vegetable or chicken broth

### PREPARATION

1. Cut lamb meat in strips or cubes of approximately 1 cm.
2. In a pot, add oil and when extremely hot add lamb and brown for 5 minutes, add salt, pepper, oregano, cumin and paprika. Cook for 5 more minutes and add onion, red pepper and carrot.
3. After cooking 10 minutes, add vegetable or chicken broth, and then the potatoes.
4. Cook for about 20 more minutes or until potatoes are soft and the meat is tender.
5. Serve on a deep plate with a bit of chopped coriander and accompanied by a 'Chilean salad' (sliced tomatoes and thinly sized onions).

