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Creamy Lamb Pot Roast With Cheesy Mashed Potatoes

Ingredients

800g lamb – cut into large chunks
500g potatoes – chopped into medium cubes
1 tin mushrooms – chopped
2 tsp mixed dried herbs
5 onions – roughly chopped
350 ml vegetable stock
6 tbsp of cream cheese (La vache qui rit or Philadelphia Cheese)
2 tsp fresh chives – chopped
2 tbsp vegetable oil

Preparation

- 1 First, put some oil in a pot and place on medium heat. Then add the onions and let it cook for 5 to 10 minutes.
 - 2 Make sure you stir well till the onions just about starts to darken.
 - 3 Now add the cut up mushrooms and let it fry for a 2 minutes.
 - 4 After that turn up the heat and place in the pieces of lamb – allowing it get brown on all sides.
 - 5 Then add the mixed herbs, veggie stock and let this cook on medium heat for 40 minutes.
 - 6 Make sure to taste the lamb to check if its juicy, moist and bursting with flavour.
 - 7 At this point you can stir in the cheese. Stir well and watch the texture of the dish become rich and creamy. Now you can season to taste.
 - 8 On the side
 - 9 boil the potatoes until they are cooked – around 25 mins.
 - 10 Drain the water out and mash the potatoes with some butter, a bit of cheese, a pinch of salt and some freshly ground pepper. Mix well!
 - 11 Now you can serve the creamy lamb pot roast with the cheesy and buttery mashed potatoes.
 - 12 Yum!
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