

# Moroccan Lamb Tagine



## Ingredients

- 1 pack *Carla's Moroccan Blend*
- Lamb leg or shoulder joint
- 6 potatoes
- 5 carrots
- 5 onions
- 1/4 cup olive oil (or other oil)



**SERVES 4-5**



**PREP TIME 20 mins**



**COOKING TIME 4 hours**

## Instructions

- Allow the meat to stand at room temperature for about 30 mins
- Roughly chop the vegetables into large, uneven-shaped chunks and place in a bowl
- Pour over a small quantity of the olive oil and mix well
- Take the lamb joint and make several deep cuts across the top
- Pour over the remainder of the olive oil and rub over the surface of the joint
- Tip half the contents of the Moroccan blend onto the joint and rub well ensuring the joint is well covered
- Tip the vegetables into the roasting dish or tagine
- Sprinkle the remaining Moroccan blend over the vegetables
- Place the lamb joint on top of the vegetables in the roasting dish
- Cook for 4 hours at 140°C. Serve with rice, or couscous. Enjoy!

Carla's product used in this recipe: [Moroccan Blend](#)

[www.carlasfoods.co.uk](http://www.carlasfoods.co.uk)