



# Lamb Stifado with Crushed Herb Potatoes & Tzatziki

Lamb Stifado is the ultimate summer comfort dish that encapsulates everything about Greek cuisine.

Serves: 4

Prepare: 15 Minutes

Cook: 2 Hours

Difficulty: medium

## Ingredients

- 1kg [boneless shoulder of lamb](#) or [1kg diced lamb](#)
- 1kg new potatoes
- 500ml greek yoghurt
- 400g tinned chopped tomatoes
- 250ml red wine
- 200ml [beef stock](#)
- 200g feta cheese
- 5 shallots, cut in half
- 4 large sun-ripened tomatoes, quartered
- 3 bay leaves
- 2 rosemary sprigs
- 2 cinnamon sticks
- 2 tsp salt
- 1 cucumber, grated
- 1 tbsp oregano plus 1 tsp
- 1 tbsp thyme plus 1 tsp
- 1 tsp fresh mint, chopped
- ½ lemon
- lemon zest
- olive oil

## Method

1. Preheat the oven to 200°C
2. Place the lamb on a chopping board and cut the shoulder into large chunks, roughly (2 inches) or use pre-diced
3. Pour a tbsp of oil into a frying pan and brown the lamb over a medium heat. Transfer the meat to a large saucepan or stockpot
4. Peel and cut the shallots in half, mince the garlic then transfer them to the saucepan/stockpot. Add the wine, beef stock, bay leaves, cinnamon and lemon to the pan and bring to the boil. Loosely cover the pan with the lid and reduce to a gentle simmer for 2 hours. Remove the lemon, bay leave and cinnamon before serving
5. Place the potatoes in a pan of water and boil them for 15 minutes. Drain the water and remove the potatoes from the pan. Using a rolling pin, gently bash the potatoes so they crack open slightly. Place them in a baking tray, drizzle with oil and cover in rosemary, oregano, thyme. Pop them in the oven and bake for 40 minutes or until golden brown
6. To make the Tzatziki, coarsely grate the cucumber into a container and sprinkle over 2 tsp salt (this helps draw out excess water from the cucumber). Leave for 30 minutes before draining in a fine mesh sieve, forcing the liquid out with your hands or spoon
7. Transfer the cucumber to a bowl and stir in the Greek yoghurt. Add minced garlic, 1 tsp oregano, 1 tsp thyme, 1 tsp fresh mint and 1 tbsp olive oil to the bowl and combine the ingredients together. Cover and refrigerate until ready to serve

8. When the lamb has cooked, serve with potatoes and garnish with lemon zest and crumbled feta cheese. Tzatziki can be served with the potatoes or as a side with some crusty bread to soak up the juices