

# Moroccan Lamb Tagine (Andrew Cawley)

## Ingredients

500g diced lamb  
Bunch coriander  
3 garlic cloves  
2cm ginger  
Olive oil  
Salt & pepper  
Onion, sliced  
Aubergine, sliced  
1 can chickpeas  
Cherry tomatoes  
Carrots, chopped  
1 cup chicken stock  
Olives

## Method

1. Blend up the coriander, garlic, ginger, olive oil, salt and pepper
2. Cover lamb in blended marinade. Leave for at least 1 hour
3. Lightly fry the marinated lamb, 2-3 mins. Put all ingredients in tagine or oven-proof dish with lid, including cup of chicken stock
4. 1 hour in oven at 200°C
5. Done! Serve with couscous!