

## *Lamb Kleftiko*

---

Ref:

**Serves 2**

**Cuisine: Greek**

Preparation Time: 15 Minutes  
Cooking Time: 2 Hours 15 Minutes

### **Ingredients:**

1 Onion, sliced  
2 Carrots, diced  
1 Lemon, juice only  
350g Lamb neck fillet, off the bone, cut into chunks  
½ tsp Cinnamon  
Handful Fresh oregano  
2 cloves Garlic, bashed  
4 Tomatoes, roughly chopped  
200ml Chicken stock  
100g Feta cheese, crumbled

### **Method:**

1. Heat the oven to 180°C.
2. Put everything except the feta into a casserole dish then season and mix together well.
3. Cover with foil then put a lid on to make it airtight.
4. Cook for in the oven for 1½ hours. Then turn the heat up to 200°C and remove the lid and foil and cook for another 30 minutes until the lamb is very tender.

### **To Serve:**

Sprinkle the feta cheese over the lamb and add a bit more oregano. If the juices seem a little too wet, transfer the lamb and veg to a serving dish and reduce the liquid down on a hob then add back.

### **Chef's Notes:**

Great served with Greek Lemon Roast Potatoes