Lamb Kleftiko

NIBBLEDISH CONTRIBUTOR

Ingredients

4 - Lamb Shanks

4 - medium size carrots chopped into quarters

5 - medium sized potatoes cut into quarters

1 - large onion

10 - cloves of garlic

4 - tomatoes

1 1/2 pint of lamb stock

3 tbsp Extra Virgin Olive Oil

Feta Cheese

1 tbsp oregano

Handful of fresh mint

Sprig of Rosemary

Salt and Pepper to taste

Instructions

Place the lamb shanks into a slow cooker, add potatoes, carrots, onion, garlic, mint, oregano and olive oil.

Pour the stock over the lamb until it is evenly coated, just enough to cover. Roughly cut the feta cheese and sprinkle over the top.

Add enough salt and pepper to your liking. Remember that feta is also salty so be careful when seasoning.

Take a little bit of rosemary and place it on top, dont forget to save some to garnish.

Cover the slow cooker and set to cook on slow for about 5 hours, depending how soft you want your lamb. I like mine just falling off the bone... delicious!

Serve with steamed rice.