

traditional lamb hotpot with seasonal greens

saucepan ready™



cooking time: 10 minutes

serves: 2

ingredients

F&Co Lamb Hotpot

Seasonal greens

Knob of butter

Sea salt and cracked black pepper

jeff's tips

In a saucepan gently reheat the hotpot stirring occasionally until piping hot.

For the greens bring a large pan of salted water to the boil and cook the vegetable until just tender, drain then toss in a little butter, black pepper and a few flakes of sea salt.

serving suggestions

Serve the hotpot with the freshly cooked greens, add a few new season potatoes to make a more substantial meal!

The joy of our saucepan ready dishes is their versatility. The range is ideal if you're looking for an easy midweek meal, or an indulgent sit-down dinner. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

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traditional lamb hotpot & crusty white bread

saucepan ready™



cooking time: 10 minutes
serves: 2

ingredients

F&Co Lamb Hotpot
Thick sliced crusty white bread
Salted butter

jeff's tips

In a saucepan gently reheat the hotpot stirring occasionally until piping hot.

serving suggestions

Quick and easy, butter the bread with lashings of top quality butter to serve alongside the hotpot!

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traditional lamb hotpot with steamed dumplings

saucepan ready™



cooking time: 40 minutes
serves: 2

ingredients

F&Co Lamb Hotpot
Garden peas
Dumpling mix (100g SR flour, 50g suet mixed with a little cold water to form a sticky dough)

jeff's tips

In a saucepan gently reheat the hotpot stirring occasionally until piping hot.

Using lightly oiled hands, divide the dough into six then place in a steam basket to cook. They will take around 15 minutes to be light and fluffy.

serving suggestions

Spoon the hotpot in warm serving bowls topped with the dumplings, alongside freshly cooked garden peas!

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