

SLOW COOKED LAMB WITH ONION AND ROSEMARY

A perfect dinner to warm you and your family's winter.

NORMAL	10 MINS	6-8 HOURS	4

Ingredients

- half lamb leg
- 6 brown onions, peeled
- 6 rosemary sprigs
- 1 cup Campbell's Real Chicken Stock

Instructions

1. Place the onions and lamb into the slow cooker, sitting the lamb on top of the onions. Season heavily with sea salt and cracked pepper.
2. Remove the leaves from rosemary sprigs and scatter around the lamb. Add the chicken stock.
3. Cover and cook on low for 6 to 8 hours, at which point, the lamb should be so tender that all you need to do is tear the meat away with tongs.
4. Serve the lamb on a platter with the onions and drizzle with delicious melty onion sauce.