

LAMB CUTLETS WITH POTATOES

INGREDIENTS:

- 4 Udapa Potatoes
- ½ Kg. lamb
- 1 green pepper
- 2 Cloves of garlic
- A bay leaf
- A teaspoon of sweet paprika
- Salt and black paprika

HOW TO COOK IT:

Cut the lamb into pieces and add salt and black paprika

Gild in a pan and reserve

In a saucepan throw four tablespoons of oil and sauté green pepper and sliced garlic cloves.

Once sautéed, add the potatoes and cook them. We add the lamb pieces and cover with water. Boil for 25 minutes adding a little salt.

When the lamb is half cooked incorporate the bay leaf and a half teaspoon of sweet paprika. Switch off the heat and let it for 50 minutes in the residual heat.

