

Moroccan Lamb Pie

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-lamb-pie-recipe>

Ingredients:

- 7/8 pound lamb lean, diced
- 1 onion chopped
- 2 peppers chopped
- 5 1/4 ounces butternut squash peeled and cut into 1.5cm dice
- 1 can chopped tomatoes
- 2 tablespoons tomato puree
- 3 cloves garlic crushed
- 2 teaspoons ground cumin
- 1 1/2 teaspoons paprika
- 1/2 teaspoon canela
- 1/2 red chilli finely chopped
- 5/8 cup fresh coriander chopped
- 2 chicken stock cubes
- 1 11/16 cups boiling water
- 1 lemon juiced
- 1 cup dried apricots snack pack
- 1 1/8 pounds potatoes peeled and cut into large chunks
- 1 can chickpeas drained and rinsed
- salt
- freshly ground black pepper
- cooking spray low calorie

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 75 milligrams
4. Fat: 25 grams
5. Fiber: 11 grams
6. Protein: 28 grams

7. SaturatedFat: 10 grams
 8. Sodium: 1080 milligrams
 9. Sugar: 12 grams
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