



Nidderdale Lamb Cassoulet



Ingredients

250g x green beans, stalks removed and halved

100g x finely chopped chorizo

1 x small red onion, finely chopped

1 x jar Brackenhill Fine Foods Rich Tomato and Smoked Garlic Sauce

150ml x Dry White Wine

420g butter beans

8 x Nidderdale Lamb Cutlets

1 x tablespoon olive oil

15g x slightly salted English butter

8 x tablespoons fresh white breadcrumbs

1 x teaspoon smoked paprika

Sea salt & ground black pepper

Fresh chopped parsley

Method

1. In a small saucepan, boil lightly salted water and cook the green beans for 5 minutes until just tender. Drain well and set aside.
2. Put the chorizo in a saucepan and heat gently, stirring for 2-3 minutes until the juices begin to run. Add the onion and cook, stirring for 5 minutes until just beginning to soften.
3. Stir in the sauce, wine and butter beans. Bring to the boil and simmer gently for 15 minutes, stirring occasionally, until tender. Stir in the green beans and heat through for a further 2 minutes. Cover and keep warm.
4. Meanwhile, brush a frying pan lightly with some of the oil and heat until hot. Add the lamb cutlets and cook for 4-5 minutes on each side until slightly pink in the centre. Drain, reserving the pan juices and keep warm.
5. Add the butter and remaining oil to the pan juices and heat until bubbling and hot. Stir fry the breadcrumbs with the paprika for 1-2 minutes until crisp and richly coloured. Drain the pan contents on kitchen paper, then return to the pan and stir in the parsley.
6. To serve, divide the bean mixture between 4 warm serving plates. Top each with 2 cutlets and sprinkle over the breadcrumb mixture. Serve immediately.