# Emirdağ clay-pot lamb casserole

**Whole recipe**

## Ingredients

| | |
|---|---|
| **3 kg** | Diced lamb |
| **250 g** | Long green pepper |
| **1 kg** | Tomato<br>8¼ pc |
| **200 g** | Garlic<br>66¾ clove |
| **25 g** | Salt<br>1¼ tbsp |

## Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

## Method

1. Cut the lamb into large cubes and put it in a lidded clay pot. Close the lid and bake at 220-230 °C for 1 hour.
   **1 h**
2. Cut the pepper into pieces of about 3 cm and the tomato into 8 wedges.
3. Add the pepper, then the tomato, on top of the meat. Scatter the unpeeled garlic cloves and the salt evenly over the top.
4. Close the lid and bake at 220-230 °C for 45 more minutes. For a browned top, remove the lid for the last 15 minutes.
   **45 min**

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