



Easy Lamb Chop Casserole

Easy | 0:15 Prep | 8:10 Cook | 4 Servings

★★★★★ (43) ♥



by Furgus



This recipe is designed to be used in a slow cooker, but can also be done just as easily in the oven.

- Furgus

Ingredients

- 1kg lamb chop, fat trimmed
- 45g French onion soup mix
- 425g canned crushed tomatoes
- 3 tbs mixed herbs
- 1 1/2 tsp garlic crushed optional

Method

- 1 Place all the ingredients in a slow cooker and cook on low for 8 hours or on high for 3-4 hours.
- 2 Serve with mashed potatoes and steamed vegetables.

NOTES

I use forequarter lamb chops.

This image was photographed by Creek Worley for Australia's Best Recipes