



## Creamy Lamb Sauté

2 tablespoons cooking oil

500g diced lamb

400g button mushrooms, cleans and sliced thin

425g Urban Appetite White Wine & Lemon Cream Sauté Sauce

a small bunch of baby leeks, sliced into thin rounds

4 tablespoons sour cream

fresh chopped parsley

In a large heavy-based pan, heat the cooking oil. Brown lamb on all sides in 2 batches.

Return all the lamb to the pan and add the sliced mushrooms and baby leeks. Stir to combine

then cook on a gentle heat for 3 minutes.

Add the Urban Appetite White Wine & Lemon

Cream Sauté Sauce and sour cream. Stir together and allow to cook a further 5 minutes.

Finish with a good handful of fresh chopped parsley. Serve with oven roasted potatoes and crisp, blanched green veges on the side.

Serves 3-4

