

Djarkope

Ingredients

- 2 Tbsp oil
- 2 lbs boneless lamb shoulder, cubed
- 2 bunches green onions, sliced
- 2 carrots, sliced
- 1 cup diced tomatoes
- 2 Tbsp tomato paste
- 1 Tbsp red pepper flakes or ground red pepper
- 1 tsp ground white pepper
- 3 potatoes, peeled and cubed
- 6 garlic cloves, crushed
- leaves from 1/2 bunch of cilantro
- 1 cup boiling water
- 1 tsp of salt or to taste
- 1 fennel bulb, sliced

Directions

Heat oil in a saucepan over high heat. Add the lamb and brown on all sides. Reduce heat to medium.

Add the onions, carrots, tomatoes, tomato paste and red and white peppers. Stir well, cover and cook for 5 minutes, stirring occasionally.

Add the potatoes, garlic, cilantro and the boiling water. Season with salt and stir. Bring to a boil and then cook for 10 minutes. Reduce heat to low, cover and cook for 30 minutes. Add the fennel and continue cooking for 10 more minutes.