**Lamb, mint and butterbean stew**

## Serves: 4

* 2 tablespoons of olive oil
* 400g lamb leg steaks, cubed
* 1 onion, sliced
* 1 (500g) punnet cherry tomatoes
* 1 (400g) tin of butter beans, drained
* Large bunch of fresh mint

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1. Heat oil in a large pan, brown the lamb over a high heat for 3 - 4 minutes.
2. Add sliced onion and cook until slightly softened.
3. Sprinkle over some mint leaves, salt and pepper.
4. Stir in the cherry tomatoes and leave to simmer for 20 minutes, stirring occasionally. The tomatoes will start to cook down to make a sauce.
5. Just before serving, stir in butter beans and cook until warmed through. Add the remainder of the mint leaves and serve.