**Lamb & lettuce pan-fry**

Serves 4

* 1 tbsp olive oil
* 4 lamb neck fillets, cut into chunks
* 2 handfuls frozen peas
* 150ml chicken stock
* 3 Baby Gem lettuce, cut into quarters

1. Heat the oil in a frying pan until sizzling, add the lamb. Season with salt, if you like, and pepper, then cook for 6-7 mins until browned on all sides. Scatter in the peas, pour in the stock, then bring up to a simmer and gently cook until the peas have defrosted.
2. Add the lettuce to the pan and simmer for a few mins until just starting to wilt, but still vibrant green.
3. Serve scooped straight from the pan, with new potatoes.