**Slow Cooker Liver and onion casserole with pancetta**

Serves 4

* 750g (1 1/2lb) lamb's liver
* 3 tbsp seasoned flour
* 1 tbsp olive oil
* 2 onions, finely sliced
* 125g (3 1/2oz) smoked pancetta rashers, halved widthways
* handful sage leaves, sliced
* 1 x 400g tin plum tomatoes
* 500ml (17fl oz) beef stock

1. Toss the liver in the seasoned flour and shake to remove any excess.
2. In a large frying pan, heat the olive oil on a high heat. Add the liver and fry quickly so liver is browned but not cooked through. Set aside.
3. In the slow cooker, add the onions, pancetta, sage, tomatoes, [stock](https://realfood.tesco.com/glossary/stocks.html?index=s) and seasoning.
4. Mix well, then immerse the liver in the mixture. Replace the lid and cook on high for 4 hours or until the liver is tender. Spoon out of the slow cooker and serve with mashed potatoes and green beans.