

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

Prairie Street Prime Lamb Shanks

1 red onion, quartered

3 cloves garlic, whole

6 campari tomatoes, quartered

1 tablespoon cumin

1 tablespoon turmeric

1 tablespoon paprika

½ teaspoon garlic powder

1 teaspoon coriander

½ teaspoon nutmeg

1 quart Kosher low-sodium beef stock (or kosher veal stock if available)

1 cup Kosher dry red wine

Kosher salt

Fresh ground black pepper

- 1 Preheat your Instapot to HIGH on the Saute function.
- 2 Using a paper towel, remove any excess moisture from your defrosted kosher lamb shanks. Season generously with coarse kosher salt and ground black pepper. Using tongs, carefully sear all sides of your kosher lamb shanks in the Instapot. Once you've achieved a nice sear, about 5 minutes, remove the lamb shanks and set aside.
- 3 To the Instapot add your red onion, garlic, and campari tomatoes. Using a wooden spoon gently stir the ingredients, being sure to scrape up the fond at the bottom of the pan. Next, add your kosher beef (or veal) stock and kosher dry red wine, and stir to combine. Carefully nestle your seared lamb shanks into the combined ingredients trying to keep the bones down and meat up. Add your dry shawarma spices - cumin, turmeric, paprika, garlic powder, coriander, and nutmeg - to the Instapot and give it a little stir to make sure they're covering the lamb.
- 4 To start the pressure cooking process, lock your lid onto your Instapot and turn OFF the Saute function. Select the Pressure Cook function, on HIGH, and set for 60 minutes. Hit START.
- 5 Once the cooking is finished the Instapot will naturally release steam. Be sure to stand out of the way as it does this and allow it to release completely until the pin drops back down into place.
- 6 You can serve your Shawarma-Spiced Lamb Shanks in many ways, we suggest serving over simply cooked root vegetables or whipped sweet potatoes with plenty of that flavorful broth!

Bon Appétit!