

1 lb lamb pieces  
1 onion, diced  
1 red pepper, diced  
1 carrot, diced  
2 stalks celery, diced  
1-2 jalapeno or any hot pepper, diced  
1 can diced tomatoes  
1 Tbsp tomato paste  
3 cloves garlic, chopped  
1 Tbsp ginger, chopped  
1 cup lentils  
2 potatoes, diced  
1 cup chopped fresh spinach  
6-8 cups beef broth, or water and beef  
bouillon  
Oil for cooking  
Salt, pepper  
1 oz Ras el hanout  
Fresh chopped cilantro  
Harissa or chili oil

Heat and oil a sauce pot. Season lamb with salt, pepper, garlic, and ras el hanout. If you do not have that, you can simply substitute equal parts cumin, coriander, clove, paprika, cinnamon, and turmeric. Add lamb to pot and sear on all sides. Remove lamb from pot on to a towered plate. In the same pot, add onions, garlic and ginger. Cook until onions are translucent and you can smell the aroma. Add celery, carrots, and peppers. Cook a few mins more. Add tomato paste. Stir the paste into the vegetables, then add lamb back into the pot. Cook a few minutes more. Add canned tomatoes and liquid. Bring it up to a boil. Once liquid starts to boil, add lentils and leave it on med-high

heat for about 10-15 mins. Add potatoes once lamb starts to tenderize. Cook for another 15-20 minutes or until potatoes are cooked through. Once potatoes are cooked, lamb is tender and lentils are done. Add the chopped spinach and cilantro. Serve with crusty bread or pita.