

your notes:

**serves 4**

## Slow Cooker Boozy Lamb Shanks

### You Will Need

4 lamb shanks  
2 tbsp tomato puree  
125ml red wine  
400g drained butter beans  
1 tsp dried rosemary

### Let's Cook!

- Add the wine and tomato puree to the bottom of the slow cooker
- Stir to make a paste
- Lay the lamb shanks on top
- Sprinkle with the rosemary
- Cook on low for 8 hours.
- With 30 minutes to go add the butter beans
- When cooked remove the lamb shanks and serve with the gravy. Use some gravy granules to thicken.