



## Lamb & Bean Soup

I made this lamb and bean soup to use up some lovely rich lamb stock leftover from braising lamb shanks. It really is important to use homemade stock as that's what gives it such a great flavour. Beyond that it's a very versatile soup and a great way to use up any meat leftover from a previous meal (I used some leftover meat from the shanks). I put fine vermicelli noodles into my lamb and bean soup because I usually have them on hand to make Lebanese vermicelli rice, but you could add any small pasta or rice (it may just take a couple of minutes longer to cook). My lamb shank recipe, laban emmoh, is served with a yoghurt sauce, so I garnish the soup with a good splodge of that, but any natural yoghurt will work just as well if you want to add some tang.

**Serves 4 as a starter or 2 as a main**

### INGREDIENTS

- 1 litre lamb stock, chilled
- 50g vermicelli noodles (or rice)
- About 200g cooked lamb meat, chopped
- 400g can white beans
- Salt flakes and freshly ground black pepper, to taste
- Handful of coriander, mint and/or parsley, for garnishing
- Natural yoghurt, for serving (optional)



### METHOD

1. Skim off and discard any fat that's solidified on top of the lamb stock.
2. Place stock in a saucepan and bring to the boil.
3. Add vermicelli or rice, reduce heat so it's gently bubbling, stir well and cook for 3 minutes.
4. Stir in lamb and beans, crushing some of them in your hand as you do.
5. Return to the boil then reduce heat and simmer for a further 3 minutes or so until vermicelli is tender.
6. Taste and add more salt or pepper if needed.
7. Ladle into serving bowls, garnish with herbs and serve with a dollop of yoghurt if you like.