



## 3 one pot dinners to save you washing up

Skip the sink full of pots and pans by letting these one-dish dinners do the heavy lifting.

Simplicity is key when it comes to weeknight dinners. Especially with work, kids and a household to juggle. Luckily, you don't need to empty all the pots and pans in your cupboard to make a nutritious meal.

Keep mess and stress to a minimum this week with these five one pot dinners you can whip up this week:

### [Lamb Rogan Josh](#)

Want to get a little more adventurous in the kitchen? Why not try this rich and aromatic curry that will take you on a sensory journey all the way back to Bengal. The slow cooking will ensure the lamb is nice, tender and full of flavour, and the dish only takes 15 minutes to prepare. Serve it up with chopped coriander and yoghurt for a truly authentic Indian meal everyone at the table will love.



### [Eggplant in Coconut Mustard Curry](#)

After something faster and more vegetarian-friendly? Why not try our Eggplant curry? Full of flavour and deliciously filling, this meat-free meal proves that vegetarian meals can be exciting.



### [Forest Mushroom and Truffle Oil Risotto](#)

Most risottos are labour intensive, requiring hours of standing over a stove

and stirring the pan. But NEFF's FullSteam function is a gamechanger, meaning you can put all the ingredients in a stainless steel tray and let it cook while you sit on the couch with a glass of wine. Feel like something a little different?



### [Chicken, ham and pea risotto](#)

Risotto is such a classic recipe, we had to come back for more. This risotto really couldn't be any easier – giving you a completely meal in a single tray with no stirring required. With zesty lemon hints coming through, you'll want to have some leftovers of this delicious recipe!



See? There's no need to turn your kitchen upside down to create delicious midweek meals that the whole family will love!