

Papa's Recipes

Lamb Curry

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What you need:

- 700g Chopped Lamb
- 3 tbsp Lamb Curry Kit
- 400g Tinned Tomatoes
- 2 Medium Onions
- 3-4 Crushed Garlic Cloves
- 1 tsp Grated Ginger
- 3 tbsp Sunflower Oil
- Salt to taste
- Fresh Coriander for garnish

Instructions:

- 1.** Finely chop your onions, then heat the oil in a pan. Once hot add the onion and cook until softened and brown.
- 2.** Add the grated ginger and crushed garlic and cook for a couple of minutes.
- 3.** Add the tomatoes and simmer until the oil separates, you will see oil on surface.
- 4.** Add 3 table spoons of Lamb Curry Kit and cook for a minute or two whilst stirring.
- 5.** Add the lamb and salt to taste and mix well to combine. Now stir in 150ml of water. (If you need more water, you can add later.)
- 6.** Allow it to simmer gently until the lamb is soft and cooked through, usually about 20 to 30 minutes.
- 7.** Garnish with fresh coriander.
- 8.** Serve with naan bread or rice.