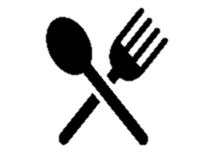
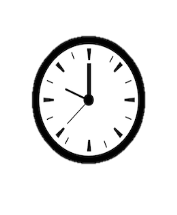
**Leftover lamb curry**

Easy

Serves 4-6

Prep: 10 mins

Cook: 1hr 30 mins





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| **Nutrition: per serving (6)** | | | |
| kcal  393 | fat  24g | salt  0.6g | sugar  6g |

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| **Ingredients**  2 onions  1 large garlic clove,  1 thumb sized piece ginger  2 tbsp oil  4 tbsp medium curry paste  400g can chopped tomatoes  1 red chilli  1 cinnamon stick  200ml lamb/veg stock cube dissolved in water  (can use leftover stock - cool in fridge and then remove layer of hard white lard before use)  500-700g leftover roast lamb  1 small bunch of coriander | **What you will need:**  Food processor  Casserole dish |
| **Method**   1. Whizz the onion, garlic, ginger and 200ml water in a food processor until you have a smooth paste. 2. Heat the oil in a casserole dish and fry the onion mixture for 10-15 mins or until all the liquid has been absorbed and the onion begin to turn golden brown. 3. Add the curry paste and fry for 1 min more. 4. Stir through the tomatoes, cinnamon and chilli. 5. Pour in the stock and bring to a simmer. 6. Add the lamb and cook, covered for 1 hr. 7. Remove the lid and simmer uncovered for 15 mins to reduce slightly. 8. Season to taste and stir through the coriander. 9. Serve with fluffy basmati rice, naan bread and yogurt. | |