



Lamb Curry



Ingredients: Lamb, Garlic, Ginger, Turmeric, Vinegar, Coriander Seeds Cumin, Chilli, Fenugreek, Butter, Canola Oil, Onion, Carrot, Potato, Eggplant, Coconut Milk, Passata, Salt, Chickpeas, Broccoli

Cooking Instructions: Heat in Saucepan and stir through until hot.

Serving Instructions: Chefs top tips for serving is to pair with your favourite blend of rice, with Greek yogurt, chutney and naan bread.

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