Homestyle Lamb Curry
RECIPE

Homestyle Lamb Curry

Cooking time	30 mins
Preparation time	20 mins
Serves	4

Hearty and delicious Homestyle Lamb Curry cook in sauce that will have your family coming back for more.

Ingredients

- 1 packet Royco® Durban Curry Cook-in Sauce
- 500g lamb cubes (or chicken)
- 30ml olive oil
- 1 can peeled tomatoes, chopped
- 1 tablespoon of crushed garlic and ginger
- 1 onion chopped
- 1 can of coconut milk
- 125ml water

Vegetarian

Replace the meat in this recipe with chunks of aubergine and cauliflower and follow the same instructions. Serve once the veggies are cooked through.

Family Friendly

To cool down the spiciness of a curry for your kids, add an extra dash of cream or dollop of yoghurt.

Method

1. Start by browning the meat well in the olive oil.
2. Stir in your crushed garlic and diced onion.
3. Pour in your chopped tomatoes.
4. Add the Royco® Cook-in Sauce and the rest of your ingredients.
5. Let it simmer until the meat is tender.
6. Enjoy with Naan bread.

Recipe Tags

Dry Cook In Sauce, Lamb, Curry, Meat and Veg

Related Recipes



Beef Olives With Roasted Garlic And Caper Mash

Cooking time

120 mins

Preparation time

50 mins



Mushroom Pork Bangers & Creamy Mash

Cooking time

30 mins

Preparation time

15 mins



Pork Fillet with Spicy Pineapple Relish

Cooking time

10 mins

Preparation time

60 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Roasted Garlic & Lemon Lamb Kebabs on Couscous

Cooking time

15 mins

Preparation time

60 mins

Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins

Lamb and Potato Sticks

Cooking time

15 mins

Preparation time

20 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

Sticky Sesame Spareribs

Cooking time

50 mins

Preparation time

10 mins

Source URL: *https://www.royco.co.za/recipe/homestyle-lamb-curry*