Lamb Rogan Josh Curry
RECIPE

# Lamb Rogan Josh Curry

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|---|---|
| **Cooking time** | 35 mins |
| **Preparation time** | 15 mins |
| **Serves** | 4 |

An easy winter weeknight dinner that’s as tasty as it is beautiful to plate. This Lamb Rogan Josh Curry can be turned into a special occasion with an array of sambals and naan bread.

## Ingredients

- 1 Royco© Lamb Rogan Josh Curry Wet Cook in sauce
- 500g Lamb Cubes
- 1 Chopped Onion
- 1 Tsp Crushed Garlic
- 1 Tsp Crushed Ginger

**Vegetarian**

Replace the lamb in this recipe with dry chickpeas that have been soaked overnight. Cooking the chickpeas in the aromatic curry sauce will turn up the flavour.

**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. Brown one finely chopped onion, 1 tsp chopped garlic & ginger in 1 Tbsp oil in a medium sized saucepan (+- 30 cm diameter)
2. Add lamb cubes and brown on medium heat. Pour Royco© Rogan Josh Curry Cook in sauce over and stir gently.
3. Simmer on low heat, stirring occasionally, until cooked and tender.
4. Add cream for a mild heat sauce
5. Add a chopped chilli for a hotter sauce

## Recipe Tags

Curry Sauce, Lamb, Curry

## Related Recipes



### Butter Chicken

Cooking time

45 mins

Preparation time

10 mins

### Traditional Cape Malay Chicken Curry

Cooking time

30 mins

Preparation time

20 mins

### Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

## Stir Fried Curried Beef, Rice and Greens

Cooking time

10 mins

Preparation time

10 mins

## Shake and Bake Butter Chicken

Cooking time

45 mins

Preparation time

10 mins

## Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins



## Thai Green Curry

Cooking time

20 mins

Preparation time

15 mins

## Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins



## Chicken Tikka Masala

Cooking time

35 mins

Preparation time

15 mins



## Butter Chicken Curry

Cooking time

25 mins

Preparation time

15 mins

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