

SLOW COOKED LAMB KORMA



Fragrant yet mild, this slow cooked korma curry will satisfy those extra hungry tummies this winter! We have used the delicious new Korma paste from Turban Chopsticks, which is super kid friendly and made with love using locally sourced ingredients. To complete the slow cook we have used WA diced lamb from Dirty Clean Foods (now available on the Marketplace!). Simply add any leftover vegetables from the fridge into the curry (potatoes, zucchini carrots work well!) and if you prefer a vegetarian version you can use paneer cheese, cauliflower or chickpeas.

(Makes 4–6 serves)

Ingredients








- 1 brown onion
- 2 tomatoes
- 2 potatoes
- 400g sweet potatoes
- 1kg diced lamb
- 400ml coconut milk
- 1 jar Turban Chopsticks Korma Paste
- 50g almond meal
- Fresh coriander for garnish
- Pappadums or rice to serve

You will need a slow cooker for this recipe or you can use a heavy base pan on the stove. If cooking on the stove add 2 cusp water or a tin of chopped tomatoes for extra liquide.

Method

1. Dice onion, tomatoes and sweet potato. Add all to the slow cooker with the diced lamb.
2. Stir through korma paste and coconut milk. Turn the slow cooker to high heat and cook for 4-6 hours until lamb is soft and tender.
3. Stir through almond meal and season curry with salt and pepper.
4. Serve curry with rice or pappadums and fresh chopped coriander to garnish.

Want to make this at home? We used Dirty Clean Food Diced Lamb, TCC Coconut Milk, Tomatoes, Potatoes, Brown onions, Sweet Potatoes, and Pataks Mini Papadums from the **Dinner Twist Marketplace**.

 <p>Dirty Clean Food Diced Lamb, 1kg</p> <p>Diced WA lamb, packed with flavour and out-of-this-world delicious when slow-cooked in a hearty stew or soup!</p> <p>ADD</p>	 <p>TCC Coconut Milk, 400mL</p> <p>Not a local but a must in every pantry!</p> <p>ADD</p>	 <p>Tomatoes, 1kg</p> <p>Fresh, juicy local WA tomatoes.</p> <p>ADD</p>
 <p>Royal Blue Potatoes, 1.5kg</p> <p>Local WA potatoes that are perfect for all types of cooking. Please note: may be baby or medium sized depending on availability.</p> <p>ADD</p>	 <p>Brown onions, 1kg</p> <p>Fresh local WA onions - an essential part of every recipe.</p> <p>ADD</p>	 <p>Sweet Potatoes, 1kg</p> <p>Delicious, versatile Aussie sweet potatoes. Cook with the skin on for extra nutrients and fibre!</p> <p>ADD</p>
 <p>Pataks Mini Papadums, Cumin, 75g</p> <p>Traditional mini peppadums - a great snack or accompaniment to any Indian meal. Try with pickles & chutneys!</p> <p>ADD</p>		