



Lamb Kofta Curry

A rich and warming lamb kofta curry made with a fragrant coconut spice paste and fresh tomatoes, served over fluffy brown basmati rice.



35 minutes



4 servings



Lamb

FROM YOUR BOX

BROWN BASMATI RICE	300g
BROWN ONION	1
GINGER	1 piece
CURRY SPICE MIX	1 packet
LAMB MINCE	600g
TOMATOES	2
SPINACH	1 bag

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

If you don't have a stick mixer or blender you can sauté the diced onion and grated ginger with the curry spice instead.

Curry spice mix: curry powder, brown sugar ground: cumin, coriander, paprika, cardamom.

1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

2. PREPARE THE CURRY PASTE

Dice **onion**, peel and chop **ginger**. Blend with **curry spice mix** and **1/4 cup oil** using a stick mixer or blender to make a smooth paste (see notes). Set aside.

TIP *You can use olive oil, grape seed or peanut oil to make the paste. You can add some kaffir lime leaves, lemongrass or fresh chilli for extra aromatics.*

3. BROWN THE KOFTAS

Season **lamb mince** with **salt** and **pepper**. Shape into 1 tbsp-sized meatballs or koftas. Heat **oil** in frypan over medium-high. Cook koftas 3–4 minutes until browned. Remove to a plate.

TIP *Add crushed garlic or cumin seeds to the mince for added depth of flavour.*

4. SIMMER THE CURRY

Wedge **tomatoes**, add to frypan with **curry paste**. Cook 5 minutes, stirring. Return **koftas** to pan, simmer another 6–8 minutes, breaking down tomatoes slightly.

4. FINISH AND SERVE

Stir **spinach** in to pan along with **1/2 cup water** until wilted. Season with **salt and pepper** to taste. Serve kofta curry with rice.

TIP *Garnish the curry with some chopped coriander, fresh sliced chilli or a dollop of yoghurt.*

This recipe has simplified instructions to help lower your meal cost.