

Lamb Korma

Serves 6

Ingredients:

- 2 tablespoons vegetable oil
- 1 lb stewing lamb, cut into cubes
- 1 lb potatoes, peeled, cut into 1-inch cubes
- 2 tbsp Himalaya Gourmet Korma Masala
- 1/2 cup coconut milk or 1/2 cup natural yogurt

Method: In a large pan, heat 2 tablespoons of vegetable oil over medium heat. Add lamb; When the lamb is lightly browned, add the potatoes and the Korma masala. Cover and lower heat. Let simmer for 35-45 minutes until the lamb is tender. Add coconut milk or yogurt and some water if sauce becomes too dense. Add salt to taste.