

Lamb Korma

Ingredients

- Cubed lamb meat
- Olive oil, divided
- Brown onion, chopped
- Potato, peeled and cubed
- Curry powder
- Cup coconut milk
- Coriander powder
- Greek yoghurt
- Tomato paste,
- Vegetable stock



Directions

Place lamb in a bowl and drizzle 2 teaspoons olive oil over lamb; stir until coated.

Heat remaining 2 teaspoons olive oil in a saucepan over low heat; cook and stir onion until softened, 10 to 15 minutes.

Remove saucepan from heat and add potato, and carrot to onion.

Heat a large skillet over medium heat; cook and stir lamb, working in small batches, until browned, about 5 minutes per batch. Transfer browned lamb to onion mixture.

Stir curry into lamb-onion mixture and cook over medium heat for 1 minute. Add stock and yoghurt to the lamb-onion mixture and bring to a boil.

Reduce heat to low, cover saucepan, and simmer until lamb is cooked through and potatoes are tender, about 45 minutes.