

EASY LAMB KORMA



Serves 4



Prep Time 5 minutes



Cook Time 30-40 minutes



INGREDIENTS

- 500g lamb steaks, diced
- 1 medium onion, sliced
- 210g pouch **Wattie's Curry Creations Korma Curry Sauce**
- 4 Tbsp unsweetened Greek Style yoghurt
- 2 cups cooked basmati rice

METHOD

1. In a heavy based saucepan or frying pan, heat a dash of oil over a high heat. Add lamb and onion and stir-fry until lamb is lightly browned.
2. Reduce heat. Pour over **Wattie's Curry Creations Korma sauce**. Cover and simmer for 30-35 minutes until meat is cooked.
3. Remove from the heat and stir through unsweetened yoghurt.

4. Serve with cooked basmati rice. Garnish with chopped coriander leaves and with either naan bread or poppadoms if wished.