



UCCOOK

Lamb Korma Curry

with **crispy poppadoms**

This South Asian curry dish is the solution to your cravings for something flavourful and filling. Golden roasted butternut, browned lamb chunks, silky onion, & rich tomato are swirled in a Korma curry paste. Sided with crispy poppadoms to scoop up every last bite.

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: UCCOOK

Carb Conscious

Delheim Wines | Delheim Shiraz/Cabernet Sauvignon

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Ingredients & Prep

500g	Butternut <i>rinse, deseed, peel (optional) & cut into bite-sized pieces</i>
300g	Free-range Lamb Chunks
1	Onion <i>peel & roughly dice</i>
1	Garlic Clove <i>peel & grate</i>
40ml	Spice & All Things Nice Korma Curry Paste
200g	Cooked Chopped Tomato
4	Poppadoms

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Seasoning (salt & pepper)

1. BEGIN WITH BUTTERNUT Preheat the oven to 200°C. Spread the butternut on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. LIPSMACKING LAMB Place a pan over medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel and cut into small pieces. When hot, sear the lamb until browned, 2-3 minutes (shifting occasionally).

3. HURRY WITH THE CURRY Add the onion to the pan and fry until soft and browning, 3-4 minutes (shifting occasionally). Add the garlic and the korma curry paste. Fry until fragrant, 1-2 minutes. Add 200ml [400ml] of water and the chopped tomatoes. Simmer until thickening and the lamb is cooked through, 15-20 minutes. Add the roasted butternut and season.

4. POP UP THE POPPADOMS Heat the poppadoms in the microwave until crispy, 20-30 seconds. Alternatively, place a clean pan over medium-high heat with enough oil to cover the base. When hot, shallow fry the poppadoms one at a time, about 30 seconds per side. As soon as the poppadom starts to curl, use tongs to flip it over. Keep flipping until golden and puffed up.

5. CAN WE GET A YUM? Bowl up the lamb korma curry, and side with the crispy poppadoms.

Nutritional Information

Per 100g

Energy	440kj
Energy	105kcal
Protein	5.4g
Carbs	9g
of which sugars	2.4g
Fibre	1.5g
Fat	4.9g
of which saturated	1.8g
Sodium	160mg

Allergens

Allium, Sulphites

Eat
Within
4 Days