

## Lamb korma

Serves 4

**2tbsp vegetable oil**

**400g loin of lamb, cubed**

**1 jar Patak's Meena's Creamy Korma Sauce**

**cashew nuts, to garnish**

**chopped coriander, to garnish**

*To serve*

**Basmati rice**

**Meena's mango chutney**

**1** Heat the oil in a large frying pan and fry the lamb over a low heat for about 10 minutes, or until sealed and browned.

**2** Pour the Meena's Creamy Korma Sauce into the pan and simmer covered for about 20 minutes, stirring occasionally.

**3** Garnish with cashew nuts and coriander. Serve with basmati rice and Meena's mango chutney.

Fat	26g	Saturated fat	7g	Energy	353kcal
Protein	22g	Sodium	1g	Fibre	0g
				Carbs	8g



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