



Easy Lamb Curry with Peas

Family Friendly

35 Minutes



Ground Lamb



Ground Turkey



Cumin-Turmeric
Spice Blend



Greek Yogurt



Green Peas



Sweet Bell Pepper



Mild Curry Paste



Onion, chopped



Coconut Milk



Cilantro



Naan Bread



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO COCONUT MILK

Creamy, nutty and perfect for curries!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, silicone brush, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Turkey	250 g	500 g
Cumin-Turmeric Spice Blend	1 ½ tsp	3 tsp
Greek Yogurt	100 g	200 g
Green Peas	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mild Curry Paste	4 tbsp	8 tbsp
Onion, chopped	56 g	113 g
Coconut Milk	165 ml	400 ml
Cilantro	7 g	14 g
Naan Bread	2	4
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Roughly chop **cilantro**. Core, then cut **pepper** into ½-inch pieces.



2 Start curry

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring often, until softened, 3-4 min. Add **lamb**, **peas** and **Cumin-Turmeric Spice Blend**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**.



CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **lamb**.



3 Cook curry

Add **curry paste**, **coconut milk** and ½ **cup water** (dbl for 4ppl) to the **lamb mixture**. Reduce heat to medium-low. Cook, stirring occasionally until **curry** thickens slightly, 4-5 min.



4 Toast naan

While **curry** cooks, add **naan** directly to a baking sheet. Brush **naan** with 1 **tsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Bake, in the **top** of the oven until golden-brown, 3-4 min.



5 Mix cilantro yogurt

Combine **yogurt**, **half the cilantro** and 1 **tbsp water** (dbl for 4 ppl) to a small bowl. Stir to combine. Season with **salt** and **pepper**.



6 Finish and serve

Divide **lamb curry** between bowls. Dollop **cilantro yogurt** over top. Sprinkle with **remaining cilantro**. Serve with **naan** on the side, for dipping.

Dinner Solved!