



Lamb Madras-Style Curry

with Cilantro Rice

Discovery 30 Minutes



Ground Lamb



Tikka Sauce



Indian Spice Mix



Tomato Sauce Base



Yellow Onion



Garlic, cloves



Coconut Milk



Basmati Rice



Cilantro



Naan Bread

HELLO INDIAN SPICE MIX

A warming blend of sweet, aromatic and zesty spices!

Start here

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

Bust out

Baking sheet, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Tikka Sauce	½ cup	1 cup
Indian Spice Mix	1 tbsp	2 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Yellow Onion	113 g	226 g
Garlic, cloves	3	6
Coconut Milk	165 ml	400 ml
Basmati Rice	¾ cup	1 ½ cups
Cilantro	7 g	14 g
Naan	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 the website or app for the as-prepared recipe nutritional information.

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

Contact

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Cook rice

Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Make curry sauce

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **onions**. Cook, stirring often, until **onions** soften, 4-5 min. Stir in **Indian Spice Mix** and **half the garlic**. Cook, stirring often, until fragrant, 1-2 min. Add **tomato sauce base**, **tikka sauce** and **coconut milk**. Cook, stirring often, until **sauce** thickens, 3-5 min.



Prep

While **rice** cooks, peel, then cut **onion** into ¼-inch pieces. Peel, then mince or grate **garlic**. Roughly chop **cilantro**.



Make garlic naan

While **curry** cooks, arrange **naan** on an unlined baking sheet. Combine **remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Spread **garlic oil** over **naan**, then season with **salt**. Toast in the **middle** of the oven until golden-brown, 2-4 min. (**TIP**: Keep an eye on naan, so they don't burn!)



Cook lamb

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **lamb**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min. **** Carefully drain and discard excess fat. Season with salt and pepper.**



Finish and serve

Fluff **rice** with a fork, then stir in **half the cilantro**. Divide **rice** and **curry** between plates. Sprinkle with **remaining cilantro**. Serve **garlic naan** on the side.

Dinner Solved!