



## Lamb & Squash Curry

75ml olive oil  
3 large onions, sliced  
2 garlic cloves, crushed  
2.5cm piece ginger, grated  
800g boneless lamb, cubed  
450g squash, cubed as above  
1 med aubergine, cubed as above  
4 level tbsp red balti paste (Pataks)  
400ml can coconut milk  
450ml hot beef stock  
juice 1 lime  
4tbs chopped coriander + extra for garnish

### Method

- 1.Heat oil in large pan and add 2 of the onions. Cook until slightly coloured then add garlic and ginger and cook for a further minute. Remove with slotted spoon and set aside.
- 2.Brown lamb. Add squash and aubergine and cook for 5 mins. Add onions to pan and stir well.
- 3.Add chilli and curry paste and cook for a further minute, then add the coconut milk and stock.
- 4.Cover pan, turn down heat to low and cook for 1 hour or until the lamb is tender.
- 5.Put remaining sliced onion with lime juice, pinch of salt and coriander and toss well.
- 6.Serve with basmati rice or naan.

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