

# രഘുനാഥ് കറികൾ



## Method

In a saucepan melt the ghee, add and fry until golden the ginger, green chilli/capsicum and fresh coriander.

Lower the heat and add the **Roghan Josh Masala**, and fry until aromatic.

Turn up the heat of the pan and add the lamb and fry the meat until brown.

Add the yoghurt and bring to the boil, turn down to simmer and cook covered until the meat is tender.

Salt to taste and serve hot with rice or Pulao, garnish with the fresh chopped coriander.

This curry is best cooked with lamb or chicken and potato or sweet potato.



## Ingredients

75g ghee

20g julienne ginger

2 tbsp finely chopped green chilli or capsicum

2 tbsp finely chopped fresh coriander

**3 level tbsp (35g) [Mudgeeraba Spices Roghan Josh Masala](#)**

1kg diced lamb

1 cup Greek style yoghurt

salt to taste

finely chopped coriander to garnish.

