



Easy Lamb Pasanda Style Curry

with Buttery Bulgur, Peas, Yoghurt and Mango Chutney

Quick 20-25 Minutes • **Medium Spice** • 2 of your 5 a day

15



Chicken Stock Paste



Bulgur Wheat



Onion



Lamb Mince



Garlic Clove



Pasanda Style Seasoning



Tomato Passata



Mango Chutney



Peas



Greek Style Natural Yoghurt



Pasanda curries are fragrant and gently spiced Indian dishes that are usually rich and creamy. Here, we've got lamb and peas, perfect for soaking up the delicious flavour of the pasanda curry sauce.

Pantry Items

Oil, Salt, Pepper, Butter

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Saucepan, lid, frying pan and garlic press.

Ingredients

Ingredients	2P	3P	4P
Chicken Stock Paste	20g	30g	40g
Bulgur Wheat 13	120g	180g	240g
Onion	1	2	2
Lamb Mince**	200g	300g	400g
Garlic Clove**	2	3	4
Pasanda Style Seasoning	1 sachet	2 sachets	2 sachets
Tomato Passata	1 carton	1½ cartons	2 cartons
Mango Chutney	40g	60g	80g
Peas**	120g	180g	240g
Greek Style Natural Yoghurt** 7)	75g	150g	150g

Pantry	2P	3P	4P
Water for the Bulgur*	220ml	330ml	440ml
Water for the Sauce*	50ml	75ml	100ml
Butter*	10g	15g	20g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	611g	100g
Energy (kJ/kcal)	2865 /685	469 /112
Fat (g)	25.5	4.2
Sat. Fat (g)	12.4	2.0
Carbohydrate (g)	83.5	13.7
Sugars (g)	26.6	4.3
Protein (g)	35.2	5.8
Salt (g)	3.34	0.55

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Boil the Bulgur

a) Pour the **water for the bulgur** (see pantry for amount) into a large saucepan, stir in **half the chicken stock paste** and bring to the boil.

b) Stir in the **bulgur**, bring back up to the boil and simmer for 1 min.

c) Pop a lid on the pan and remove from the heat.

d) Leave to the side for 12-15 mins or until ready to serve.



Curry On

a) Once the **mince** is browned, drain and discard any excess fat.

b) Stir in the remaining **chicken stock paste, passata** and **water for the sauce** (see pantry for amount). Bring to the boil, then reduce the heat and simmer until thickened, 3-4 mins.

c) Once thickened, stir the **mango chutney, peas** and **butter** (see pantry for amount) into the **curry** and heat until the **peas** are piping hot and the **butter** is melted, 1 min.

d) Taste and season with **salt** and **pepper**. Add a splash of **water** if it's a little too thick.



Get Frying

a) Meanwhile, halve, peel and chop the **onion** into small pieces.

b) Heat a drizzle of **oil** in a large frying pan on medium-high heat.

c) Once hot, add the **lamb mince** and **onion**. Cook until browned and softened, 5-6 mins.

d) Use spoon to break up the **mince** as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.



Finishing Touches

a) When the **bulgur** is cooked, fluff up the **grains** with a fork.



Add the Flavour

a) While the **lamb** fries, peel and grate the **garlic** (or use a garlic press).

b) Stir the **garlic** and **pasanda style seasoning** into the **lamb mince**. Fry until fragrant, 1 min.



Serve Up

a) Share the **bulgur** between your bowls.

b) Spoon over the **lamb pasanda curry**.

c) Finish by drizzling over the **yoghurt**.

Enjoy!