

Spicy Tamarind Lamb Curry

This Spicy Tamarind Lamb Curry combines the rich flavors of tender lamb with a tangy tamarind sauce, inspired by the traditional asam pedas. A perfect blend of spices and heat creates a unique and hearty dish.


45 min

Total time

Medium

Difficulty

480

kcal / serving

Ingredients

- 200g lamb, chopped into bite-sized pieces
- 1 tablespoon tamarind paste
- 1 tablespoon vegetable oil
- 1 small onion, finely chopped
- 1 clove garlic, minced
- 1 teaspoon ginger, grated
- 1 green chili, sliced
- 1 teaspoon turmeric powder
- 1 teaspoon coriander powder
- 1 teaspoon cumin powder
- Salt to taste
- 200ml water
- Fresh cilantro for garnish

Steps

- 1 In a pot, heat the vegetable oil over medium heat.
- 2 Add the chopped onions and sauté until translucent.
- 3 Stir in the garlic, ginger, and green chili, cooking for another minute.
- 4 Add the lamb pieces and brown them on all sides.
- 5 Sprinkle in the turmeric, coriander, and cumin powders, stirring well to coat the meat.
- 6 Pour in the water and add the tamarind paste, stirring until combined.
- 7 Season with salt, cover, and simmer for 30 minutes, or until the lamb is tender.
- 8 Garnish with fresh cilantro before serving.