



# Durban Curry

## Durban Lamb Curry – Serves 4

1. Dice 500g boneless Lamb Shoulder and brown in a pan with a little butter. Once browned, pour the Big 5 Durban Curry Sauce over the lamb and let simmer with the lid on (stirring occasionally) until the lamb pieces are fully cooked and tender (Around 45 minutes).
2. Serve with rice and a side of freshly chopped tomatoes and red onion, drizzled with a little olive oil and add some fresh coriander to finish the presentation.

## Contact Us

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