

# Mediterranean Lamb Curry

## Ingredients

- 1 package (6 oz) Near East® Chicken Pilaf Mix
- 2 tsp extra light virgin olive oil, divided
- 1 lb lamb round or sirloin, cut in 3/4-inch cubes
- 1 large tart green apple, cored and chopped (about 1 ½ cups)
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 tbsp curry powder
- 1/4 cup all-purpose flour
- 1/4 tsp ground black pepper
- 1/4 tsp ground ginger
- 1/4 tsp ground cardamom (optional)
- 1 can (14.5 oz) reduced sodium chicken or beef broth
- 1/3 cup raisins
- 1 tbsp lime juice
- 2 tbsp low-fat milk
- Chopped peanuts, chopped tomatoes, shredded coconut or chutney (optional)

## How to make it

1. Prepare chicken rice pilaf mix as package directs. Set aside.
2. In large saucepan, heat 1 tsp olive oil over medium-high heat. Add half the lamb and cook 5 minutes, stirring frequently. Remove from saucepan with slotted spoon and set aside. Repeat with remaining lamb and set aside.
3. In same saucepan, heat 1 tsp oil over medium-high heat. Add apple, onion, garlic, and curry powder. Cook 3 minutes or until onion is tender, stirring occasionally.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4-6

## Made with



**Near East® Chicken Pilaf Mix**

4. Reduce heat to medium-low; stir in flour, pepper, ginger and, if desired, cardamom. Slowly stir in broth until well blended. Stir in raisins and lime juice and bring to a boil. Reduce heat to low and simmer 1 minute, stirring constantly.
5. Stir in milk and lamb and heat through. Serve over rice pilaf. Garnish with peanuts and tomatoes, coconut or chutney, if desired.