



## Lamb Curry

### Ingredients

- 1 cup Pumpkin
- 1 pc Eggplant
- 3 tbsp Olive Oil
- 0.5 kg Lamb Shoulder
- 2 sachets MAGGI® Magic Sarap® 8g
- 0.25 tsp Freshly ground pepper
- 4 cloves Garlic
- 1 pc Siling Labuyo
- 1 pc Onion
- 1 tsp Turmeric Powder
- 1 tsp Ground Coriander
- 1 tsp Ground Cumin
- 1 tsp Paprika
- 1 tsp Chili Powder
- 0.25 cup Tomato Paste
- 1 cup Water
- 1 tbsp Cilantro
- 1 package NESTLÉ All Purpose Cream 125ml

### Instruction

1. Sauté pumpkin and eggplant separately in olive oil until golden brown. Remove and set aside.
2. Season lamb with 1 sachet of MAGGI® Magic Sarap® and pepper. Sauté in the same pan in olive oil.
3. Add garlic, siling labuyo and onion. Add turmeric, coriander, cumin, paprika and chili powder and tomato paste. Pour water, cover and simmer until tender.
4. Season with remaining sachet of MAGGI® Magic Sarap®. Stir in pumpkin and eggplant. Turn off heat and stir in NESTLÉ® All Purpose Cream to marble with the sauce. Transfer on a serving plate and top with cilantro. Serve warm.

### Nutrition

Carbohydrates	67.6 g
Energy	545.86 kcal
Fats	22.01 g
Protein	29.61 g

105 Minutes

6 Servings