



## LAMB IN PALAVA SAUCE

Serves 4

1 red chilli, seeded and chopped  
2.5cm/1in piece of root ginger peeled & chopped  
2 garlic cloves, peeled  
1 onion, (½ chopped and ½ sliced)  
1 tbsp tomato puree  
400g can tomatoes  
6 tbsp vegetable oil  
500g/1lb 2oz lean lamb cut into cubes  
300ml/ ½ pint vegetable stock  
200g/8oz spinach leaves, roughly shredded  
2 eggs, beaten  
Salt and Pepper

### Method

1. Blitz the chilli, ginger, garlic, chopped onion, tomato puree and tomatoes in a food processor until chopped together to make a sauce.
2. Heat the oil in a large frying pan and fry the sliced onion for 2 minutes. Add the lamb and stir fry over a high heat for 6-7 minutes until starting to brown. Pour the tomato sauce over the lamb and bubble rapidly for 2-3 minutes then stir in the stock and season to taste. Cover and simmer gently for 40-50 minutes, stirring occasionally, until the lamb is tender and the sauce has thickened.
3. Stir the spinach into the sauce so it wilts, then simmer for 2-3 minutes. Drizzle in the egg and continue to simmer for 2 minutes until just set. Serve straight from the pan.

Serve with new potatoes and fresh garden peas.