



Rogan Josh (Indian Lamb Stew)

with Ginger Rice & Cucumber Salad



30-40min



2 Servings

Of all the complex variations of Indian curry, Rogan Josh is at the top of the list. Originating from Kashmir, our version combines ground lamb with sweet onions, aromatic garam masala, garlic, and ginger and simmers until tender before being spooned over fluffy rice. A cooling cucumber salad complements the spiced curry topped with fresh cilantro.

What we send

- 1 piece fresh ginger
- garlic
- ¼ oz fresh cilantro
- 1 yellow onion
- 1 cucumber
- 5 oz jasmine rice
- 4 oz Greek yogurt ¹
- 10 oz pkg ground lamb
- ¼ oz garam masala
- 6 oz tomato paste

What you need

- kosher salt & ground pepper
- apple cider vinegar
- sugar
- olive oil

Tools

- microplane or grater
- small saucepan
- small pot with a lid

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 37g, Carbs 75g, Protein 38g



1. Prep ingredients

Finely grate **1 teaspoon ginger**; thinly slice remaining ginger. Finely grate **1¼ teaspoons garlic**. Remove **cilantro stems** from **leaves** and set leaves aside in a paper towel, finely chop cilantro stems.

Halve **onion** and coarsely chop one half (save rest for own use). Halve **cucumber** lengthwise and thinly slice one half (save rest for own use).



4. Brown meat

Heat **1 tablespoon oil** in a small pot over medium-high. Break **ground lamb** into 1-inch pieces and add to pot; season with **salt** and **pepper**. Cook until browned on one side, about 4 minutes. Gently flip the meat (keeping the larger pieces intact) and brown for 1 minute more. Transfer to a bowl, keeping any fat in the pot.



2. Cook rice

In a small saucepan, combine **rice**, **3 slices of ginger**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17-20 minutes. Keep covered off heat until ready to serve.



5. Start curry

Add **onions** to same pot, season with **salt** and **pepper**. Cook until softened and just starting to brown, 5 minutes. Add **garam masala**, **remaining grated garlic and ginger**, and **2 tablespoons tomato paste**. Cook, stirring, until fragrant and tomato paste is caramelized, 1-2 minutes. Add **1 cup water**; bring to a simmer. Return **lamb and juices** to pot; reduce heat to medium-low.



3. Make cucumber salad

In a medium bowl, combine **1 tablespoon yogurt**, **2 teaspoons vinegar**, **¼ teaspoon garlic**, and a **pinch each of sugar and salt**. Add **cilantro stems** and **sliced cucumber**, tossing to combine. Season to taste with **salt** and **pepper** and set aside.



6. Serve

Cover **curry** and let **meat** cook through, about 5 minutes. Stir in **½ teaspoon sugar** and season to taste with **salt** and **pepper**. Remove from heat and stir in **remaining yogurt**.

Remove **ginger** from **rice**, fluff with a fork, and transfer to plates. Spoon **curry** overtop and garnish with **cilantro leaves**. Serve with **cucumber salad** alongside. Enjoy!