

Coconut Lamb Curry

Here's a quick and easy recipe adapted from one at [Food & Wine](#). It can be made a day in advance and heated just before serving.

Thanks to M. O'Brien for the link to this dish!

Serves 4

Ingredients

- 2 Tbs vegetable oil
- 1 medium onion, coarsely chopped
- 2 garlic cloves, minced
- 1 Tbs minced fresh ginger
- 1½ pounds lean ground lamb
- 1½ Tbs curry powder
- ½ lb sweet potato, peeled and cut into ½ inch dice
- One 14-oz can unsweetened coconut milk – shaken well to mix
- ½ cup chicken stock
- Salt, freshly ground pepper, sugar
- ½ cup frozen baby peas, thawed
- ⅓ cup coarsely chopped cilantro

Instructions

1. In a large, deep skillet, heat the oil until shimmering. Add the onion and cook over moderately high heat until barely softened, about 2 minutes. Then add garlic and ginger and cook for another 2 minutes.
2. Add the lamb and cook over moderately high heat, breaking it up with a wooden spoon, until it starts to brown, about 10 minutes.
3. Add the curry powder and sweet potato. Cook for 2 minutes.
4. Add the coconut milk and chicken stock to the skillet. Stir, then taste the sauce and adjust the seasoning with salt, pepper, and a little sugar, if desired.
5. Cover partially and simmer over moderate heat until the sweet potato is tender, about 15 minutes.
6. Add the peas and cook until heated through. Stir in the cilantro and serve with hot sauce (sriracha sauce works well) over white rice.