

LAMB & PEAS CURRY, PLEASE!



My finished pics (I think they're better than Rachael's personally)

SOURCE: [RACHAEL RAY MAGAZINE](#)
MINUTES

4 SERVINGS (MORE LIKE 6!) / PREP 10 MINUTES / COOK 15

- 8 pieces naan bread (2 to 3 oz. each), warmed
You can buy naan at the bakery section of your grocery store or you could always just order some to go at your local Indian restaurant.
- 3 tbsp. butter
- 1 onion, chopped
- 2 scallions, sliced, white and green parts separated
- 2 tbsp. Indian curry paste
- 1 tsp. grated fresh ginger
- ~~1 lb. ground lamb~~
- *my grocery store didn't have lamb - so I used ground chicken instead*
- Salt and pepper
- 7 oz. whole-milk plain Greek yogurt
- 1 bag (1 lb.) frozen petite peas, thawed
+ 1 bell pepper (red, green or yellow), chopped

1. Wrap the naan in foil and warm in a 250° oven.
Follow the directions on the package just to be sure!
2. In a large skillet, melt the butter over medium-high heat. Add the onion *(and peppers)* and cook, stirring occasionally, until soft and lightly browned, about 7 minutes. Add the scallion whites, curry paste and ginger and cook, stirring, for 30 seconds.
3. Crumble the lamb *(or chicken)* into the pan, season with salt and pepper and mix well. Cook, stirring occasionally, until the meat is just cooked through, about 3 minutes *(about 5 for chicken)*. Stir in the yogurt and peas and gently simmer until warmed through, about 5 minutes. Stir in half of the scallion greens. Top with the remaining scallion greens and serve with the warm naan.

Got leftover curry paste? Add it to sour cream for a dipping sauce, to mayo for an egg salad or to bottled vinaigrette for tossed greens. Or just toss it into your condiment collection!