

## LAMB SAAG



Category: Fish and meat  
main courses

Created: on 2020-09-15  
Qualified by: Supercook AUS  
Suggested by: Amanda \_66  
Total preparation time:  
78:45 Minutes

Suitable for machine:

- Supercook SC110
- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

### INGREDIENTS FOR 4 SERVES

<b>1 piece</b>	long chill, fresh
<b>240 gram</b>	baby spinach
<b>10 sprig</b>	coriander, fresh
<b>40 gram</b>	Ghee
<b>1 teaspoon</b>	fennel seeds
<b>400 gram</b>	Brown Onion, cut into quarters
<b>2 tablespoon (AUS 20ml)</b>	garlic paste
<b>1 tablespoon (AUS 20ml)</b>	Ginger paste
<b>1 tablespoon (AUS 20ml)</b>	ground cumin
<b>1 tablespoon (AUS 20ml)</b>	ground coriander
<b>1 tablespoon (AUS 20ml)</b>	garam masala
<b>1/2 teaspoon</b>	chilli powder
<b>300 gram</b>	canned tomatoes
<b>800 gram</b>	boneless lamb shoulder, cut into 3cm cubes
<b>1 teaspoon</b>	salt
<b>1/2 teaspoon</b>	black pepper

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).