



Posted on 4 October 2012
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Kadai Lamb

Ingredients

1/2 kg lamb
4 tomatoes
4 green chillies
1 inch piece of ginger (finely sliced)
4 red chillies (crushed – put in grinder, but don't make a fine powder)
1 inch stick of cinnamon
6 cloves
6 cardamom pods
4 tbsp vegetable oil
Salt to taste

Preparation

- 1 First fry the lamb in oil for some time.
- 2 Next, add in little salt, followed by the green slit chillies, tomatoes and crushed red chillies.
- 3 Then allow it to cook on slow fire.
- 4 After that add little water if necessary.
- 5 Following that add in the cinnamon, cloves and cardamom pods.
- 6 allow this to cook and simmer for a while.
- 7 Lastly garnish with ginger – very finely sliced.

Cooks Note

Serve with hot parathas or chapatis or pita bread.
It even tastes nice with pulao.
