



Lamb Madras Curry

Slow cooked flavour packed lamb Madras served with subtle sweet coconut rice and creamy yoghurt riata

Cooking Instructions Lamb Madras:

1. Leave the Lamb Madras in sealed bag
2. Place the sealed bag containing the Lamb Madras in a pot of cold water and bring water to the boil on the stove top.
3. Continue to heat the Lamb Madras in the bag at boiling temperature for 20-25 minutes
4. Once heated to desired temperature remove the sealed bag containing the Lamb Madras from the pot of water
5. With care open the sealed bag to serve your Lamb Madras.

Cooking Instructions Coconut Rice:

1. To heat on the stovetop, remove from packaging
 2. Place in cold pot over medium heat and stir until desired temperature is reached
1. To heat in microwave, remove from packaging and place in microwave safe container
 2. Heat on High for 2 minutes or until desired temperature is reached

Preparation Instructions Yoghurt Riata and Pappadum:

1. Remove lid from Riata Packaging
2. Spoon Riata on top of Lamb Madras with a side of Pappadums

Ingredients:

Lamb Madras – Gluten Free

Lamb, Lamb Stock, Tomato, Potato, Garlic, Onion, Cumin, Chili, Tarragon, Turmeric and Curry powder

Garnish – Crispy Shallots and Cashews

Coconut Rice – Gluten Free

White Rice, Coconut Milk

Yoghurt Riata – Gluten Free

Natural Yoghurt, Garlic, Tomato, Cucumber

Pappadums – Gluten Free