

Slow-Simmered Spiced Lamb Curry with Fluffy Rice, Warm Naan, and Fresh Coriander

2 lbs lamb shoulder, cut into chunks



TIME
1 min

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INGREDIENTS

For the Lamb Curry:

2 lbs lamb shoulder, cut into chunks

2 tablespoons vegetable oil

1 large onion, finely chopped

4 cloves garlic, minced

1 tablespoon fresh ginger, minced

2 tablespoons curry powder

1 teaspoon ground cumin

1 teaspoon ground coriander

1/2 teaspoon turmeric

1/2 teaspoon chili powder

1 can diced tomatoes

1 can coconut milk

Salt, to taste

Black pepper, to taste

Fresh coriander, chopped, for garnish

For Serving:

Cooked fluffy rice

Warm naan bread

DIRECTIONS

1. Heat the vegetable oil in a large pot or : Dutch oven over medium heat.
2. Add the lamb shoulder pieces and brown them lightly on all sides.
3. Remove the lamb and set it aside briefly.
4. In the same pot, add the chopped onion and cook until softened.
5. Stir in the garlic and ginger and cook for about 1 minute.
6. Add the curry powder, cumin, coriander, turmeric, and chili powder.
7. Stir for a short time until the spices are fragrant.
8. Return the lamb to the pot.
9. Add the diced tomatoes and coconut milk.
10. Season with salt and black pepper.
11. Bring everything to a gentle simmer.
12. Cover and cook slowly until the lamb is tender and the sauce has thickened.
13. Taste and adjust seasoning if needed.
14. Serve hot over fluffy rice with warm naan on the side.
15. Finish with chopped fresh coriander.

SWAPS & NOTES

Lamb shoulder is the best choice here because it has enough fat and connective tissue to become tender during a longer simmer.

Coconut milk gives the sauce richness and rounds out the spice

blend, while diced tomatoes add acidity and body.

The matched recipe details specifically identify lamb shoulder, onion, garlic, ginger, spices, diced tomatoes, and coconut milk as the core of the dish.

If you want a milder curry, you can ease back on the chili

powder.

TIPS FOR SUCCESS

Give the onions enough time to soften before adding the spices.

That step builds a better base and helps the finished sauce taste sweeter and rounder.

Once the spices go in, stir them briefly so they bloom in the oil without burning.

Those are small steps, but they make a big difference in the final depth of flavor.

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