

# LAMB RASAM



## INGREDIENTS

- 1 Cup Blount Organic Tomato Bisque
- 1/2 Tbs. garlic
- 1/2 Tbs. ginger
- 1 Tbs. shallot
- 1/2 Tbs. curry leaf
- 1/2 tbs. chili
- 1/2 Tbs. curry paste
- 1 Tbs. curry paste
- 1 Tbs. golden raisins
- 1 Cup of rice
- 1/2 Tbs. cilantro
- 6 baby yellow tomatoes quartered
- 8oz ground Lamb
- 1 Cup of baby spinach
- 1/2 tTBS, mustard seeds
- Salt and pepper to taste.
- 1Tbs. of oil

## MADE WITH:

**Blount Organic Tomato Bisque**

**Frozen: 76094**

## DIRECTIONS

Add the lamb to a mixing bowl and season, once seasoned roll the lamb into eight 1oz meat balls.

Take the raisins with a table spoon of warm water and puree into a fine paste.

Working with a large sauté pan over high heat add oil to the pan and let heat up, once heated add the lamb and brown all around.

When lamb is nice and browed add the garlic, ginger, shallot, curry leaf, tomatoes, mustard seeds, chili and sauté on high for 1 minute.

Add Blount organic tomato bisque, raisins, curry paste and rice, bring to a boil.

When the dish starts to tighten up (1-2 minutes) add the spinach and cilantro, toss to incorporate.

Serve in a large entrée bowl and garnish with fresh chopped cilantro.

