



# Indonesian Lamb mince curry - Kari Keema Kambing



We have used our [Indonesian Sulawesi](#) spice blend for this tasty and unusual way of cooking lamb mince. It's not too spicy, and the addition of tomato chunks, peppers and green beans adds colour and texture. **Serves 4**

## INGREDIENTS

- 500g lamb mince
- carton Indonesian Sulawesi curry spice
- 300ml [secret sauce](#)
- 2 tbsp desiccated coconut
- 2 tbsp soy sauce
- 100ml water
- 3 medium tomatoes, roughly chopped
- 150g green beans, cut into short lengths
- 1 red pepper, cubed
- small chopped chillies (optional)
- 1 tbsp lime juice, plus extra to serve



bit spicy

## RECIPE

1. Heat a large pan and add the spices and lamb. Stir and let the meat brown and the spices release their flavours. Add the chillies, if using.
2. Add the secret sauce, coconut, soy sauce, lime juice and water, and simmer for about an hour.
3. 15 minutes before serving, add the tomatoes, pepper and beans.
4. Serve with rice and an extra squeeze of lime juice.