

Easy Lamb Meatballs with Green Curry

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This is an incredibly easy meal to make – it only contains six ingredients, but is full of flavour. Serve it with fluffy white rice.

Ingredients:

250g minced lamb
50g breadcrumbs
Salt and pepper
2 tbsp. green curry paste
1 tin of full-fat coconut milk
Handful of coriander
Olive oil

Directions:

1. Mix together the minced lamb and breadcrumbs with some salt and pepper. Add in a bit of chopped coriander and work the mixture into meatballs.
2. Fry the meatballs in a bit of the olive oil until they're golden brown and then remove them and set them to one side.
3. Heat the green curry paste in the same frying pan with a bit of olive oil and cook the paste for around a minute.
4. Add the coconut milk into the pan and stir well, then bring the mixture to a simmer.
5. Add the meatballs back in and simmer for around 15 minutes or until the lamb is cooked through.
6. Serve with chopped coriander sprinkled over the top.

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