

For the greens, in a large pot, combine greens, spinach, water, jalapeno and salt. Bring to a boil, reduce to a simmer. Stir and cook until the water has cooked off completely. Season and adjust to taste.

For the lamb, in a large pot, heat the oil over medium-high heat. Add the ginger, cumin seed, onions, garlic, cardamom, coriander powder, meat masala, garm masala, and cumin powder. Stir and heat through to release the flavors of the spices and soften the onion and garlic. Add the lamb and the yogurt; stir to brown, about 5 minutes. Reduce the heat to low, cover and cook for about 25 minutes, stirring every 5 minutes. Add turmeric and additional salt if needed. To finish, stir lamb into the prepared spinach and greens and heat through. If desired, add ½ cup whole cream. Serve over rice.

Nirlep Lamb Saag



SERVES 6

FOR THE GREENS:

- 6 cups fresh mustard greens, cleaned and tough stems removed
- 6 cups fresh spinach, cleaned and tough stems removed
- 4 cups water
- 1 jalapeno pepper, finely chopped
- Salt to taste

FOR THE LAMB:

- 5 tablespoons vegetable oil
- 4 teaspoons fresh ginger, peeled and finely chopped
- 2 tablespoons cumin seed
- 2 cups onions, peeled, halved and finely sliced
- 4 cloves garlic
- 2 pods green cardamom
- 2 tablespoons coriander powder
- 1 tablespoon meat masala (available at Nirlep or specialty shops)
- 1 tablespoon garm masala (available at Nirlep or specialty shops)
- 1 tablespoon cumin powder
- 1½ pounds boneless lamb shoulder cut into 1-inch cubes
- 4 tablespoons plain yogurt
- 1 teaspoon ground turmeric
- 1 teaspoon salt

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