

Lamb Keema Tacos

Ingredients

1 T Olive Oil (plus 1 1/2 teaspoon)	2 clv Garlic (finely chopped)
1 Ginger (1" piece, grated)	1 t Cumin Seeds
1/2 Onion (chopped)	1 T Coriander
2 1/4 t Garam Masala	1 1/2 t Paprika
1/4 t Cloves	1/4 t Turmeric
1/2 c Tomato Puree	1 lb Ground Lamb
0 ds Salt	2 Limes
1/4 c Cilantro (chopped)	8 Corn Tortillas
1/4 c Sour Cream	

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Instructions

- 1.Heat oil in a medium Dutch oven over medium heat. Cook garlic, ginger, cumin seeds, and onion, stirring occasionally, until onion is translucent and edges are golden brown and spices are fragrant, about 5 minutes.
- 2.Add coriander, garam masala, paprika, cloves, and turmeric and cook, stirring often until spices are fragrant, about 2 minutes.
- 3.Mix in tomato puree and cook stirring occasionally to keep from burning, until thickened and starting to stick to bottom of pot. Add lamb and break into small pieces, then add 1 cup water. Season with salt and stir to combine. Cover and cook until lamb is cooked through and tender, about 20 minutes.
- 4.Cut limes into quarters and squeeze juice from 1 quarter into the lamb mixture, then stir in 1/4 cup cilantro. Set aside. Warm tortillas by placing them on a gas burner until slightly charred. Serve keema with tortillas, extra cilantro sprigs and onions, sour cream, plus lime wedges.