

# ALOO KEEMA RECIPE

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This hearty dish is perfect to enjoy with rice or bread, offering a burst of flavors in every bite. Try our easy to follow recipe for a satisfying meal that's sure to please your taste buds.

## INGREDIENTS

- 250 GRAMS MINCED MEAT (BEEF, CHICKEN, OR LAMB)
- 2 MEDIUM-SIZED POTATOES, PEELED AND CUBED
- 1 LARGE ONION, FINELY CHOPPED
- 2 TOMATOES, CHOPPED
- 2-3 CLOVES OF GARLIC, MINCED
- 1-INCH PIECE OF GINGER, MINCED
- 2 GREEN CHILIES, CHOPPED
- 1/2 TEASPOON TURMERIC POWDER
- 1 TEASPOON CUMIN POWDER
- 1 TEASPOON CORIANDER POWDER
- 1/2 TEASPOON RED CHILI POWDER (ADJUST TO TASTE)
- 1/2 TEASPOON GARAM MASALA
- SALT TO TASTE
- OIL OR GHEE FOR COOKING
- CHOPPED FRESH CORIANDER LEAVES FOR GARNISH

## INSTRUCTIONS

1/ HEAT OIL OR GHEE IN A PAN OVER MEDIUM HEAT. ADD THE CHOPPED ONION AND SAUTÉ UNTIL IT BECOMES TRANSLUCENT.

2/ ADD MINCED GARLIC, GINGER, AND GREEN CHILIES. SAUTÉ FOR A MINUTE UNTIL FRAGRANT.

3/ ADD THE MINCED MEAT TO THE PAN. BREAK UP ANY LUMPS AND COOK UNTIL THE MEAT CHANGES COLOR AND IS NO LONGER PINK.

4/ STIR IN TURMERIC POWDER, CUMIN POWDER, CORIANDER POWDER, AND RED CHILI POWDER. COOK FOR A COUPLE OF MINUTES UNTIL THE SPICES RELEASE THEIR AROMA.

5/ ADD CHOPPED TOMATOES AND COOK UNTIL THEY SOFTEN AND THE OIL STARTS TO SEPARATE FROM THE MIXTURE.

6/ ADD THE CUBED POTATOES AND MIX WELL WITH THE MEAT AND SPICES.

7/ POUR IN ENOUGH WATER TO COVER THE MIXTURE. COVER THE PAN AND LET IT SIMMER UNTIL THE POTATOES ARE COOKED AND TENDER.

8/ ONCE THE POTATOES ARE COOKED, UNCOVER THE PAN AND LET THE CURRY THICKEN SLIGHTLY. IF NEEDED, YOU CAN MASH A FEW POTATO CUBES TO HELP THICKEN THE CURRY.

9/ SEASON WITH GARAM MASALA AND SALT TO TASTE. MIX WELL.

10/ SIMMER FOR A FEW MORE MINUTES, ALLOWING THE FLAVORS TO MELD TOGETHER.

11/ GARNISH WITH FRESHLY CHOPPED CORIANDER LEAVES.