

🍴 4 servings

🕒 5 mins prep

🕒 15 mins cooking

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Beef Mince Keema Curry

INGREDIENTS

500g beef mince
1 tbsp vegetable oil
1 small brown onion, chopped
1 tbsp curry powder
3 cloves garlic
1 small piece ginger
2 tbsp tomato paste
165ml coconut milk
1 cup frozen peas
1 small tub plain yoghurt
1 bunch mint leaves
4 naan bread, toasted

DIRECTIONS

1. Heat oil in large frying pan on medium heat, add onion til soft, add curry powder, garlic and ginger until aromatic.
2. Add mince on medium high heat until brown, stir in tomato paste and coconut milk. Bring to a simmer and reduce heat to medium low. Stir in peas and cook for 3 mins or until heated through
3. Serve curry with yoghurt and mint and serve with naan bread

NOTES