



KHEEMA BHUNA - Serves 4

This dish is very delicious and easy to prepare and is cooked using mince meat either Lamb or Beef. This dish is cooked with peas and potatoes, but other selected vegetables can be added i.e. carrots. Kheema Bhunas can be served with rice, paste or lapped up with tortillas, nans or pita bread. To prepare this dish it is ideal to use a casserole type saucepan.

Method

Heat the oil in a sauce pan and then add the garlic, ginger, pepper, cinnamon, bay leaves, onion and the tomato with some salt and slowly fry for few minutes to soften (stirring occasionally).

Add the turmeric and the minced meat with all the vegetables and on full heat bring to boil and cook for 1 min (stirring regularly).

Add the **Mr Huda's Universal Curry Paste** and the chilli powder and cook for further 1 min (stirring regularly).

Add the stock or water with some chopped coriander, bring to boil and then let it gently simmer for around 10-15 min or until the required texture.

Tip: add a little more water if you prefer more sauce or cook on higher heat slightly longer for thicker sauce and dryer sauce.

If you require the dish to be spicier simply add some fresh sliced chillies or add a little more paste and chilli powder.

Mr Huda's®



Surma Secrets *Complete* Fresh Herb & Spice Mix

INGREDIENTS:

500g Minced Meat.

1 medium onion (finely chopped).

1 medium potato
(chopped in small cubes).

130g Peas

1 tsp Turmeric
½ inch cube of ginger
(finely chopped) or 1 tsp of ginger paste.

3 medium cloves of garlic (crushed).

150 ml vegetable stock or water

7 tsp (46g) **Mr Huda's
Universal Curry Paste.**

½ tsp chilli powder

3-4 tbsp olive/veg oil.

OPTIONAL INGREDIENTS

2-3 barks of Cinnamon.

3-4 Bay leaves.

1/3 green pepper (finely chopped).

1 medium tomato (finely chopped).

1 small carrot (chopped in small cubes).

Fresh Coriander

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