

## Ingredients

	Quantity: 6	Measure: Piece	Ingredients: Beef - Steak
	10	Medium	Chillies Green
	1/2	Teaspoon	Salt
	2	Teaspoon	Tomato Puree
	1	Teaspoon	Ginger Paste
	2	Tablespoon	Cooking Oil

## Method

- 1.Grill the steak slices in a tandoor or oven until brown.
- 2.Remove them from the grill cut into small pieces and keep aside.
- 3.Wash ginger and green chillies and grind.
- 4.Now take a pan and place on the fire.
- 5.Pour in oil and add green chillies, ginger paste, tomato puree and cook the brown pieces of meat.
- 6.Add a little water and shake properly for a few seconds and serve steaming hot.