Beef and Potato Curry

Written by W.J.Pais

Ingredients

Quantity Measure Ingredients Description

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Method

Heat oil in a pan and saute the onions until it turn pale yellow.

Add ginger, garli, slit green chillies and curry leaves and stir for 2 minutes. Add turmeric powder, chilli powder and coriander powder and continue stir for 2 minutes. Add in tomato slices and continue sauting till the masala is well browned and oil starts to seperate.

Add beef and salt. Stir well for few minutes. Add water as needed, cover it and cook for some time. When half cooked, add potato pieces. Allow the beef to cook well.