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|  | Ingredients | Steps |
| **Beef korma with pumpkin and beans** | * 600g rump steak, trimmed, diced * 255g Street Kitchen Punjabi Cashew Korma Kit * 2 tablespoons vegetable oil * 1 brown onion, thinly sliced * 450g piece pumpkin, skin & seeds removed, cut into 2cm cubes * 150g green beans, trimmed, halved * Steamed basmati rice, to serve * Pappadams, to serve * Mint leaves, to garnish | 1. Combine beef and garlic & ginger paste from kit in a large bowl 2. Heat oil in a large non-stick frying pan over medium heat. Add spice mix from kit and cook for 1 minute. Add onion and cook for 4 minutes or until tender. Add marinated beef and cook until browned 3. Pour Punjabi Cashew Korma sauce and 1/3 cup water over meat. Add pumpkin, cover and cook for 20 minutes or until tender, adding beans for the last 2 minutes of cooking. Serve immediately with rice and pappadams. Garnish with mint |