**Chicken Keema**

Prep time: 10 Min Cook time: 30 Min

**Ingredients:**

* 250 grams chicken keema
* ¼ cup green peas
* 2 onions, finely chopped
* 2 tomatoes, chopped
* 1 tej patta
* ½ tsp jeera
* 1 small cinnamon stick
* 2 green cardamoms
* 4 cloves
* 4 black pepper corn
* 2 tbsp oil
* 1 green chili, chopped
* 1 tbsp ginger-garlic paste
* 1 tsp meat masala (use garam masala if not available)
* ½ tsp red chili powder
* A sprig of mint leaves, chopped
* ½ tsp low sodium salt
* ¼ tsp haldi
* 2 tbsp fresh dhaniya leaves, chopped

**Instructions:**

**Heat Oil and Sauté Whole Spices:**

1. Heat oil in a pan. Add bay leaf (tej patta), cumin seeds (jeera), cinnamon stick, cardamom pods, cloves, and peppercorns.
2. Sauté until they begin to sizzle.

**Fry Onions and Green Chili:**

1. Add chopped onions and green chili. Fry until the onions turn golden brown.

**Add Ginger-Garlic Paste and Tomatoes:**

1. Add ginger-garlic paste and fry for 2 minutes.
2. Then, add chopped tomatoes and fry until they are softened.

**Add Spices and Mint:**

1. Add chili powder, meat masala powder, mint leaves, and fry until the oil starts to leave the sides of the mixture.
2. Remove from heat and set aside.

**Cook Minced Meat:**

1. In the same pan, add bay leaf, minced meat, turmeric powder (haldi), and salt.
2. Cover and cook on low heat until the keema is fully cooked and tender.

**Combine with Masala and Peas:**

1. Add the prepared onion-tomato masala and green peas. Mix well and cook covered on low heat for 15 minutes.
2. Add water as required to achieve the desired consistency.

**Garnish and Serve:**

1. Garnish with fresh chopped coriander leaves and serve with lemon wedges. Serve hot with roti or rice.