



Keema (Indian Spiced Ground Veal and Beef with Peas)

Recipe courtesy Padma Lakshmi

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	--	4 to 6 servings
Cook Time:	25 min		

Ingredients

- 2 tablespoons vegetable oil
- 1 onion, minced
- 8 ounces ground veal
- 8 ounces ground lean beef
- Salt and freshly ground pepper, to taste
- 2 large cloves garlic, minced
- 2 firm, ripe tomatoes, diced
- 1 tablespoon minced gingerroot, or 1 teaspoon ground ginger
- 1 teaspoon Garam Masala
- 1 teaspoon minced fresh hot green chilies, or to taste
- 3 cups frozen peas
- 1 lemon, juiced, or to taste
- 2 to 3 tablespoons minced fresh cilantro, or to taste
- Indian flatbreads (rotis) or tortillas, as an accompaniment

Directions

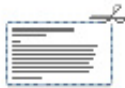
In a nonstick skillet set over moderately high heat, warm the oil until hot. Add the onion and cook, stirring occasionally, 5 minutes. Add the veal, beef, and salt and pepper to taste, and cook, stirring, until no longer pink. Add the garlic, tomatoes, gingerroot, Garam Masala, and chilies, and cook, stirring, for 5 minutes. Add the peas and continue to cook over moderate heat, stirring occasionally, for 10 minutes more, or until flavors blend. Stir in the lemon juice and cilantro and correct seasoning, adding more salt if necessary. Either transfer to a bowl and serve with warm rotis or tortillas or spoon Keema down center of bread and roll up like a burrito.

Printed on Tue Apr 12 2011 from http://www.cookingchanneltv.com/cook/cda/recipe_print/0,1946,COOK_41503_473595_RECIPE-PRINT-FULL-PAGE-FORMATTER,00.html

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