



TASTY MUTTON GRAVY

Perfect as a main course dish!

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- Mutton – 500 gms
- Curd – 1 Tbsp
- Turmeric powder – 1 tsp
- Shallots (small onions) – 1 cup
- Onions Chopped – 1 ½ cup
- Green chillies – 2 nos.
- ginger garlic paste – 1 Tsp
- Coriander powder – 2 tsp
- Chilli powder – 2tsp
- Garam masala powder – 1 tsp
- Meat masala powder – 1 tsp
- Pepper powder – ½ tsp
- Chopped tomatoes – 1 cup
- Coriander leaves
- Mint leaves
- Curry leaves
- Salt as required

DIRECTIONS

1. Mix Mutton, curd, turmeric powder and salt thoroughly and marinate for 15 minutes.
2. Add 1 cup water and cook till done
3. Heat oil in a pan, add the shallots and sauté for a minute.
4. Now add the chopped onions and salt as required. Sauté till it turns light brown.
5. Then add the green chillies, ginger garlic paste, few curry leaves and sauté for 2 minutes.
6. Add coriander powder, chilli powder, garam masala powder, pepper powder and sauté until the oil separates from the mixture.
7. Add the chopped tomatoes and close the pan to cook for 2 minutes.
8. Smash everything well and add the cooked mutton, meat masala powder.
9. Add 1 ½ cup of hot water, close the pan and cook for 2 minutes.
10. Add coriander leaves and mint leaves. Cook for 5 minutes and it is ready to serve.