

Ranger Nick's Kheema Mattar



1/2kg mince
2.5cm finely chopped ginger
1 large finely chopped onion
4 cloves of finely chopped garlic
2 chillies
6 tbsps oil
1 tin of diced tomatoes
1 tbsp natural yoghurt
120ml water
120g fresh or frozen peas
2 hard boiled sliced eggs
2 tbsps chopped coriander leaves

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook Pot

Kheema Mattar is a savoury mince. The selection of spices and ground almonds turn it into a delicious mince curry.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Heat oil and fry ginger, onion, garlic, and chillies until soft. Stir in spice mix and fry for another minute. Add the mince and brown. Add tomatoes, water and yoghurt and simmer for 30 minutes. Stir in peas and simmer for another 10 minutes. Stir in nut mix to thicken the sauce. Serve with rice and garnish with sliced eggs and fresh coriander.