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## Kheema Fry

## Ingredients

1/2 kg beef – minced  
3 onions  
3 green chillies  
1/2 tsp ginger paste  
1/2 tsp garlic paste  
4 tomatoes  
2 potatoes  
1/2 tsp turmeric powder  
1 tsp cumin powder  
1 tsp pepper powder  
1/2 tbsp vinegar  
3 tbsp oil or ghee  
Salt to taste

## Preparation

- 1 First fry the onions finely cut in oil or ghee.
  - 2 After that fry the beef mince and let it cook for a while.
  - 3 Add the green chillies finely cut and ginger/garlic paste and fry for a few minutes
  - 4 Then add the tomatoes and fry for a bit.
  - 5 Now add all the powders and fry for a few minutes.
  - 6 Add the vinegar and potatoes and stir.
  - 7 Following that add in the salt and let it cook till potatoes are cooked.
  - 8 Lastly garnish with coriander leaves finely cut.
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