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## Mutton Masalay Dar Karhai

## Ingredients

Mutton 1 kg small pieces boiled till half done  
Tomatoes ½ kg chopped  
Green chilies 8 big ones  
Salt 1 ½ tsp  
Ginger garlic paste 1 tbsp  
Ginger slice 2 inch piece  
Ghee or oil ½ cup  
Coriander leaves ½ bunch  
Chili powder 2 tsp heaped  
White cumin 2 tbsp roasted and coarsely grinded

## Preparation

- 1 Boil mutton with 2 cups water and ½ tsp salt till half done, add ginger garlic to it cover and cook for another 10 minutes add in chopped tomatoes, chopped green chilies again covered for 10 minutes then add chili powder, salt, oil, fry well till mutton tender add chopped coriander leaves, ginger slice, coarsely grounded cumin, serve with nan.

## Cooks Note

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