

Ingredients

| | Quantity: 6 | Measure: Piece | Ingredients: Beef - Steak |
|--|----------------|-------------------|------------------------------|
| | 10 | Medium | Chillies Green |
| | 1/2 | Teaspoon | Salt |
| | 2 | Teaspoon | Tomato Puree |
| | 1 | Teaspoon | Ginger Paste |
| | 2 | Tablespoon | Cooking Oil |

Method

- 1.Grill the steak slices in a tandoor or oven until brown.
- 2.Remove them from the grill cut into small pieces and keep aside.
- 3.Wash ginger and green chillies and grind.
- 4.Now take a pan and place on the fire.
- 5.Pour in oil and add green chillies, ginger paste, tomato puree and cook the brown pieces of meat.
- 6.Add a little water and shake properly for a few seconds and serve steaming hot.