

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	Half	Kilogram	Beef	cut into cubes
		As Required	Salt	To Taste
1		Teaspoon	Chilly Powder, Red	Add, as per taste
1/2		Teaspoon	Turmeric Powder	Add
2		Tablespoon	Cooking Oil	For Frying
2		Medium	Onions	Cut lengthwise
3		Medium	Chillies Green	Cut lengthwise
		As Required	Curry Leaves	Fry
1		Teaspoon	Pepper Powder	Add, as per taste
1		Tablespoon	Coriander Powder	Add
5		Flakes/Seeds/Cloves	Garlic	Minced
1		Inch	Ginger	Minced
		As Required	Coriander Leaves (Kothmeera)	Garnish

Method

- 1) Mix beef with chilly powder, turmeric powder along with salt and pressure cook.
- 2) Heat oil in a pan.
- 3) Fry onions till brown in colour.
- 4) Add green chilly cut long.
- 5) Add coriander powder, pepper powder, curry leaves, ginger and garlic and fry well.
- 6) When a nice aroma comes, add the cooked beef.
- 7) Fry till the water evaporates.
- 8) Garnish with coriander leaves