

Beef and Spring Onions

Written by Our Family

Ingredients

Quantity:	Measure:	Ingredients:	Description:
3	Tablespoon	Cooking Oil	For Frying
2	Medium	Onions	Chopped for fry
3	Sprigs/Twigs	Curry Leaves (Kadi patta)	Washed, cut and
1, 1/2	Tablespoon	Ginger Garlic Paste	For frying
2	Medium	Tomatoes	Chopped
1/2	Teaspoon	Garam-Masala	Add
1/2	Teaspoon	Turmeric Powder	Add
3	Teaspoon	Pepper Powder	Add
2	Medium	Chillies Green	Slit and add
	As Required	Salt	add
500	Grams	Beef	Boneless, cut i
	As Required	Water	For cooking
1	Tablespoon	Cornflakes	Mixed with a lit
1	Teacup	Onion Leeks-Spring Onions	Chopped
1	Teacup	Coconut Milk - Thick	Add
1	Bunch	Coriander Leaves (Kothmire)	Finely chopped

Method

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1)For preparing beef and spring onions, heat oil in a pressure pan and saute onions till golden brown with curry leaves.

2)Add in ginger-garlic paste, tomatoes, garam masala, pepper powder, green chillies and salt. Saute for 2 minutes on low flame.

3)Toss in the beef. Fry it on low flame for 2 minutes.

4)Pour required water, close the lid and allow it to cook.

5)Open the lid. Boil it with the corn flour mixture and spring onions. Keep mixing it.

6)Pour in the coconut milk and allow it to simmer for 1 minute on low flame.

7)Garnish with coriander leaves. Remove it from the flame.

8)Beef and spring onions is ready. Serve hot.