

### Ingredients

Quantity	Measure	Ingredients	Description
Quarter	Kilogram	Capsicums - Green	for frying
1	Large	Chicken	or Beef
3	Nos	Chillies, Green	Ground mas
5	Tablespoon	Cooking Oil	Meat and M
3	Flakes	Garlic	ground mas
2	Inch	Ginger	Ground Mas
Quarter	Kilogram	Onion Leeks	use the onio
1	Tablespoon	Pepper Corns	Ground Mas
2	Tablespoon	Soya Sauce	mix with gro
3	Tablespoon	Soya Sauce	Ground Mas
5	Tablespoon	Wine, Red	Mix with gro

### Method

Cut the meat, clean with fresh water, and keep aside.

Prepare the ground masala and mix it with 1 table spoon of red wine. Marinade the meat with this masala with a little Soya sauce for 3 to 4 hours.

Fry slices of capsicums, spring onions, and leeks separately. Then fry the marinated meat in a covered pan, with a dash of Soya sauce. Arrange the meat in layers, with fried capsicums and other ingredients, in a Oven proof dish, and heat it up before serving