



Bombay Beef Curry

Ingredients

- 2 tbsp Vegetable oil
- 2 Mediums Onions, finely chopped
- 2 Cloves Garlic, finely chopped
- 1 tbsp Ginger, finely chopped
- 0.75 tbsp Coriander powder
- 0.75 tsp Turmeric Powder
- 1.5 tsp ground cumin
- 2 Smalls Chilli pepper
- 750 g Lean beef steak, cut into cubes
- 4 Mediums Tomatoes, diced
- 3.5 cups Water
- 4 tbsp Maggi® Coconut Milk Powder
- 2 cubes MAGGI® Chicken Bouillon Less Salt

Instruction

1. Heat oil in a large pan, add and cook onions over medium heat for 4-5 mins or until golden.
2. Add garlic, ginger, coriander, turmeric, cumin, and green chillies. Cook ingredients for 1 min.
3. Add meat pieces and cook over medium-high heat while stirring for 3-4 mins. Add tomatoes and cook for 5 mins.
4. Combine water and MAGGI® Coconut Milk powder. Add to the pan , then add MAGGI® Chicken Bouillon Less Salt cubes. Cover and simmer over low heat for 1–1½ hours or until meat is tender.
5. Serve with cooked rice.

Nutrition

Carbohydrates	18.94 g
Energy	526.93 kcal
Fats	30.44 g
Protein	43.79 g

120 Minutes

4 Servings