

Coconut Steak Curry

Last Updated Tuesday, 29 August 2017 14:55



Clean and cut 500g of tenderized steak into pieces.

Drizzle some lemon juice over the steak.

Soften one chopped onion in oil.

Braise with the onion:

1 tsp crushed garlic

1 tsp ginger garlic

1 cinnamon stick

2 elachi

Add:

1 tsp salt

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1 tsp red chilli paste

½ tsp chilli powder

1 tsp dhana jeero

½ tsp turmeric

½ tsp black pepper powder

Add steak and braise. Slit and add 2 green chillies.

Cook till tender.

Add 1 can of coconut milk. Simmer till thickened.

Serve with rice or roti.