

Lamb Keema Papadum

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-papadum-recipe>

Ingredients:

- 1 pound minced lamb
- 2 tablespoons oil
- 1 bay leaf – Indian tej patta if you can get it
- 1 black cardamom – whole, split
- 3 chilies kashmiri
- 2 inches cassia bark piece, – cinnamon stick
- 2 teaspoons garlic ginger paste – recipe link below
- 1/2 teaspoon methi kasoor, – fenugreek leaves
- 1 tablespoon Madras curry powder e.g Lalah's brand
- 1/2 teaspoon chili powder kashmiri
- 1/2 teaspoon salt
- 2 teaspoons tomato paste – diluted with water to the consistency of pasatta
- 2/3 cup water
- 1/2 cucumber small, finely diced. When I say small, I mean a little lebanese cucumber.
- 1 shallot finely diced
- 2 hot chilies
- Thai chilies
- Chili
- 1 tablespoon cilantro finely diced.
- salt
- lemon juice
- 6 papadum
- oil to shallow fry

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 85 milligrams
4. Fat: 40 grams

5. Fiber: 2 grams
6. Protein: 23 grams
7. SaturatedFat: 13 grams
8. Sodium: 670 milligrams
9. Sugar: 2 grams

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