

Mughlai Keema Masala

Yield: 4 min
Total Time: 45 min

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

Ingredients:

- 4 tablespoons ghee or preferred Oil
- 1 medium onion finely chopped
- 5 teaspoons masala Mrs Balbir Singh Mughlai Keema, Blend†
- 4 teaspoons ginger paste or 30g of peeled ginger, finely chopped
- 6 teaspoons garlic paste or 6 large cloves of garlic, finely chopped
- 750 grams mince double minced for best results
- 1 1/3 cups passata or Chopped Tomatoes
- 1 1/2 teaspoons salt or to taste
- 1/4 cup water
- 1/4 teaspoon Garam Masala Mrs Balbir Singh Original
- 1 tablespoon coriander leaves Fresh, chopped
- 2 green chillies Fresh, chopped
- red onion thinly sliced rings
- fresh ginger peeled and julienned

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 107 grams
3. Fat: 31 grams
4. Fiber: 10 grams
5. Protein: 9 grams
6. SaturatedFat: 6 grams
7. Sodium: 1740 milligrams
8. Sugar: 60 grams

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