



Mutton Curry

Serve: 4

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Non Veg

Ingredients:

- 1) 1/2 kg mutton pieces.
- 2) 2 tbso Figaro Pure Olive Oil.
- 3) 3 onions, sliced.
- 4) 1 tbsp ginger -garlic -green chilli paste.
- 5) 1 tomato, chopped.
- 6) 1 tsp garam masala powder.
- 7) 2 tbsp coriander powder.
- 8) 1/2 tsp tumeric powder.
- 9) 1 tsp chilli powder.
- 10) 1/2 cup coriander leaves, chopped.
- 11) 3 tbsp water.
- 12) 1 tsp salt.

Methods:

- Step 1:** Heat olive oil in a pressure cooker.
- Step 2:** Add onions and fry, till they become slightly brown in colour.
- Step 3:** Add ginger-garlic-green chilly paste and fry for 5 mins.
- Step 4:** Add chopped tomato and fry for another 2 mins.
- Step 5:** Add all the spice powders and fry for 5 mins.
- Step 6:** Add mutton pieces and stir well.
- Step 7:** Add salt, coriander leaves and water.

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Step 8: Cook mutton curry for 3 whistles.

Step 9: Serve hot with rice or rotis.

THANK YOU

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