



## **Spicy Beef Curry Recipe**

**Chef's Note:** Add vegetables to this family sized dish by adding potatoes/ mushrooms to pot/pressure cooker **along** with meat. Add broccoli florets or green beans just **after** cooking meat and **before** simmering to reduce excess liquid with cornstarch-water mix.

### **Ingredients :**

Beef: ~2 1/2 lbs, cut into bite sized chunks

Olive oil: 3 Tablespoons, divided

Onion: 1 cup, preferably purple onion

Tomatoes: 1 1/2 cups

Vegetables (optional): Broccoli, potatoes, mushrooms, or green beans - cut -1 -2inch pieces. **See Chef's note.**

Cilantro: 1 cup, washed & diced and roughly chopped

Jalapeño : 1/2 Tablespoon for medium spice , increase or decrease to adjust spice level

Cornstarch & water mix ( optional): 2 tsp cornstarch to 2 Tbsp water

Beef seasonings: 1 Anar Spicy Curry Seasoning kit (includes Step 1 spice packet for marinade & Step 2 spice packet for sauce)

### **Step 1:**

Mix diced beef, 1 Tbsp olive oil & Step 1 spice packet in bowl. Refrigerate for ~ 2 hours or overnight for best results.

### **Step 2:**

- Heat 2 Tbsp olive oil over medium heat in pot or pressure cooker. Add onions and sauté 5-7 mins till golden brown.
- Add jalapeño (optional), Step 2 spice packet and tomatoes . Mix well. Let tomatoes soften ~3-5 mins.
- Stir in marinated beef & 1 cup water.
- **If using pressure cooker-** close lid and set to high for ~ 20 mins. Let off steam, open lid. Simmer ~7-10 mins on sauté function to reduce excess liquid.
- **If using pot-** close lid, bring to boil, reduce heat & simmer for 45 mins - 1 hour till beef is tender.
- Add corn starch mix ( optional) to thicken gravy, simmer for ~ 3 mins.
- Add cilantro & simmer for ~2 mins.

Serve with basmati rice or egg noodles for a fusion Indian twist.