

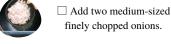
Keema Paratha



Step 1 - Making Keema Mixture



☐ Pour 1 tbsp of oil in a pan and keep the flame at medium heat.



Add two finely chopped green chilly.

☐ Fry it for 2 to 3 minutes

☐ Put 1/4 tsp of turmeric powder.

☐ Add 1 tsp of chilly powder.

☐ Add 1 tsp of coriander powder.

Add 1 tsp of garam masala powder.

☐ Mix it for a minute.

☐ Add 250g of minced meat and keep stirring with high heat for 5 minutes.

☐ Add crystal salt as per

your preference.

☐ Add 1 tbsp of ginger garlic paste, and mix well.

☐ Pour 1 cup of water.

Now reduce the flame to low heat

☐ Cover with lid and cook for 20 to 25 minutes.

☐ Finally, add 2 tbsp of coriander leaves and mix well.

☐ Turn off the flame and keep the keema mixture aside.

Step 2 - Making Dough



☐ Take a vessel and add 2.5 cups of wheat flour.



☐ Add salt as needed.



☐ Add 1 tbsp of oil, crumble and mix well.



☐ Add 1/2 tsp of Ginger Garlic Paste.



☐ Gradually add water to make a smooth dough. Knead it for about 10 minutes.



☐ Cover it with a wet cloth.



☐ Let it rest for 15-20 minutes.



☐ Take a sizeable ball-sized dough and flatten it like this.



☐ Dust the flattened ball with some flour and roll it as a thick sheet.



☐ Place 1 tbsp of keema mixture in the center.



☐ Seal the edges to make a keema stuffing.



☐ Remove the excess dough and prick with a fork to avoid air in it.



☐ This helps in rolling it gently.



☐ Now, it is ready for frying in the next step.

Ingredients for Keema Mixture

Oil 🗌 1 tbsp

Onion

2 [finely chopped]

Green Chilly 2 [finely chopped]

Turmeric Powder ☐ 1/4 tsp

Chilly Powder ☐ 1 tsp

Coriander Powder \Box 1 tsp

Garam Masala 🗌 1 tsp

Minced Meat/Keema ☐ 250 g

Crystal Salt
As needed

Ginger Garlic Paste \square 1 tbsp Water \square 1 cup

Coriander leaves 2 tbsp [finely chopped]

Ingredients for Dough

Wheat Flour ☐ 2.5 cups

Salt
As needed

Oil 1 tbsp

Some Ghee While making paratha

Step 3 - Making Keema Paratha



☐ Place the paratha on the hot Tawa with medium-high heat.



☐ Cook it for a minute and flip it over.



 \square Apply ghee on both sides while cooking.



☐ It's ready to serve! Repeat the process till you have the dough balls. Serve with Mint Yogurt Chutney and enjoy it.









