































## Step 1 - Making Keema Mixture

-  ☐ Pour 1 tbsp of oil in a pan and keep the flame at medium heat.
-  ☐ Add two medium-sized finely chopped onions.
-  ☐ 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 ☐ 1 tsp
- Garam Masala ☐ 1 tsp
- Minced Meat/Keema ☐ 250 g
- Crystal Salt ☐ As needed
- Ginger Garlic Paste ☐ 1 tbsp
- Water ☐ 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.
-  ☐ 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.



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