



# Keema Aloo

## Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 extra-large onion, chopped
- 2 tablespoons water (*optional*)
- 2 pounds lean ground beef
- 4 cloves garlic, minced
- 2 tablespoons freshly grated ginger
- 1 serrano chili, finely chopped (*adjust to taste*)
- 2 teaspoons chopped fresh cilantro
- 1 tablespoon ground coriander
- 1½ teaspoons salt
- 1½ teaspoons ground cumin
- 1 teaspoon ground cayenne pepper (*adjust for heat preference*)
- 1 teaspoon ground turmeric
- 3 medium potatoes, peeled and diced
- 1 (28-ounce) can diced tomatoes
- 1 cup frozen green peas
- 1 teaspoon garam masala

## Instructions

### 1. Sauté the onions:

Heat olive oil in a large saucepan over medium-high heat. Add the chopped onion and cook until soft and golden brown, about 12 minutes. If the onions start to stick, add a splash of water to deglaze the pan.

### 2. Cook the beef:

Add ground beef, garlic, ginger, serrano chili, and cilantro to the pan. Cook, stirring often, until the beef is browned and crumbly, 10 to 15 minutes.

### 3. Spice it up:

Reduce heat to medium-low. Stir in coriander, salt, cumin, cayenne, and turmeric. Let the spices bloom for 5 minutes, stirring occasionally.

### 4. Add potatoes and tomatoes:

Mix in the diced potatoes and canned tomatoes with their juice. Cover and simmer until potatoes are fork-tender, about 15 minutes.

### 5. Finish with peas and garam masala:

Stir in frozen peas and simmer for another 10–15 minutes, until the curry thickens and flavors meld. Sprinkle garam masala over the top, cover, and let sit for 5 minutes off heat before serving.

