



# MY RECIPE BOOK



By





# MEAT MASALA

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## **STEPS:**

1. MARINATE THE MEAT WITH SWADSUGAM MEAT MASALA, YOGURT, AND LEMON JUICE. LET IT SIT FOR 30 MINUTES.
2. HEAT OIL IN A PAN, ADD CUMIN SEEDS, AND SAUTÉ ONIONS UNTIL GOLDEN.
3. ADD CHOPPED TOMATOES, COOK UNTIL SOFT, THEN ADD GINGER-GARLIC PASTE. COOK FOR 2-3 MINUTES.
4. ADD THE MARINATED MEAT, COOK UNTIL BROWNEED, THEN ADD 1-2 CUPS OF WATER. SIMMER UNTIL MEAT IS TENDER (20-30 MINUTES).
5. GARNISH WITH FRESH CILANTRO AND SERVE WITH RICE OR ROT