

MARLEY SPOON



Beef Kheema Pav

Minced Curry with Potato Buns



30-40min



2 Servings

A popular Indian street food, we make our keema pav with grass-fed ground beef that we spice with cumin, garam masala, and gochugaru flakes. The deeply flavorsome minced meat cooks down with juicy tomatoes, onions, ginger, garlic, and jalapeño chiles before we stud it with green peas and add a final jolt of vinegar. With toasted buttery potato buns alongside to scoop it up, this is sure to delight all lovers of spice!

What we send

- 1 red onion
- 1 oz fresh ginger
- garlic
- 2 plum tomatoes
- 2 jalapeño chiles
- ¼ oz cumin seeds
- 10 oz pkg ground lamb
- ¼ oz garam masala
- ¼ oz gochugaru flakes
- 2 potato buns ^{1,7,11}
- 2½ oz peas

What you need

- olive oil
- kosher salt & ground pepper
- unsalted butter ⁷
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar

Tools

- microplane or grater
- medium skillet with lid

Allergens

Wheat (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 39g, Carbs 50g, Protein 39g



1. Prep ingredients

Halve and thinly slice **onion**. Finely grate **2 teaspoons each of ginger and garlic**. Chop **tomatoes** into ¼-inch pieces. Halve **jalapeños** lengthwise and remove stems and seeds (or leave for extra spice); thinly slice. In a bowl, combine **½ each of the sliced onions and jalapeños**; set aside for serving.



4. Simmer sauce

To skillet, add **tomatoes** and **a pinch of salt**. Cook, scraping any browned bits from bottom of skillet, until tomatoes begin to break down, 2-3 minutes. Add **½ cup water**; bring mixture to a simmer. Cover and simmer over medium-low heat, stirring occasionally, until tomatoes have broken down and a spoon scraped across bottom of the skillet leaves a clear trail, about 15 minutes.



2. Cook aromatics

In a medium skillet, heat **2 tablespoons oil** over medium until shimmering. Add **1 teaspoon cumin seeds**; cook until fragrant and seeds begin to pop, 30-60 seconds. Add **remaining onions** and cook, stirring occasionally, until onions are browned, 7-10 minutes. Add **remaining jalapeños, garlic, and ginger**; cook until fragrant, about 1 minute.



5. Toast buns

Meanwhile, preheat broiler with a rack 6 inches away from the heat. Brush **cut sides of buns** with **softened or melted butter**. Broil buns on top rack, cut side up, until golden brown and toasted, 1-3 minutes (watch carefully as broilers vary).



3. Cook lamb

Add **lamb** to skillet; season with **salt** and **pepper**. Increase heat to high. Cook, breaking up meat into smaller pieces with a spoon, until bottom of skillet is dry and mixture begins to sizzle, 5-7 minutes. Drain excess oil, if desired. Add **garam masala** and **gochugaru flakes**; cook, stirring constantly, until fragrant, about 1 minute.



6. Finish & serve

Stir **peas** into skillet; cook until bright green and tender, about 2 minutes. Remove from heat and stir in **1 tablespoon butter** and **1 teaspoon each of vinegar and sugar**; season to taste with **salt** and **pepper**. Serve **kheema** with **toasted buns** for scooping and **reserved onions and jalapeños** alongside. (Or make sloppy joe-style sandwiches!) Enjoy!