

## Traditional Indian meal

### Ingredients:

1/2 kg minced meat, 2 tsp cumin seeds, 4 cloves, 4 peppercorns, 1 black cardamom, 2 onions chopped, 1 tsp ginger paste, 1 tsp garlic paste, 2 tomatoes chopped, 4 potatoes chopped, 1 tbsp coriander powder, 1/2 tsp turmeric powder, 1/2 tsp chilli and garam masala, coriander leaves to garnish, 1 cup rice washed.



### Keema (minced meat) with rice

1. First we fry onion, garlic, ginger, spices (chilli powder, garam masala, cardamom), potatoes and lastly, tomatoes in a pot.
2. Second, we then add the minced meat and cover the pot.
3. While the meat is being cooked with the spices, we boil water (enough for 2 cups) and add this to 1 cup of rice and cook.
4. When the meat is cooked with the spices, we add some water (half a cup) and cover the pot.
5. After 15-20 minutes, using coriander as a garnish, we serve the keema (minced meat with spices) with rice. Garnish with coriander.