



Mumbai Style Keema Pav

Brand: Premier

Range: Mutton

Category: Quickers

Mumbai Keema Pav is a popular dish in the city of Mumbai, India. It is made with minced meat (keema) and pav. The dish is often enjoyed as a snack or a light meal, and it can be found at street food stalls and restaurants throughout Mumbai.

Ingredients

500 Gm Mutton Mince

For Marination

- 1 Tsp Ginger garlic paste
- Salt to taste
- 2 tbsp curd
- ¼ tsp Turmeric powder

For Paste

- 1 Cup Coriander Leaves
- ¼ cup Mint Leaves
- 3-4 green chillies
- Water as required

For Cooking

- 2-3 Tbsp Oil
- 1 Bay Leaf
- 1 Tsp Cumin



- 1 Cup Chopped Onion
- 1 Tsp Ginger Garlic Paste
- Marinated Mutton
- Salt To Taste
- Prepared Green Paste
- ½ Cup Green Peas
- 1 Tsp Coriander Powder
- ½ Tsp Cumin Powder
- 2 Tbsp Chopped Dill Leaves

For Serving

- Chopped Onion
- Coriander Sprig
- Lemon Wedge
- Pav

Method

- Step 1: Marinate mutton with ginger garlic paste, curd, salt, turmeric powder and mix well.
- Step 2: Heat oil in a pan, add bay leaf, cumin and let them crackle.
- Step 3: Add onion and saute it until translucent.
- Step 4: Add ginger garlic paste and cook until the onions turn light golden brown in color.
- Step 5: Add marinated mutton keema and cook for 4-5 minutes on high flame.
- Step 6: Add green peas and saute.
- Step 7: Add green paste, powder spices, salt and mix well. Cook until keema is cooked.
- Step 8: Add dill leaves and mix well. Cook for 2-3 minutes.
- Step 9: Serve hot garnish with coriander sprig along with pav, lemon wedges and chopped onion.