



Tawa Mutton

Brand: Premier

Range: Mutton

Category: Curry Cravings

Tawa Mutton is a dish prepared with boneless cubes of marinated mutton, cooked with onions, tomatoes, green chillies, and a blend of spices.

Ingredients:

- 1 Kg Premier Mutton Boneless cubes
- 8 tsp Ginger garlic paste
- 8 tsp Brown onion paste
- 7 tsp Oil
- 3 ½ tsp Salt
- 7 tbsp Desi ghee
- 1 cup onion chopped
- 8 tsp garlic chopped
- ½ tbsp ginger chopped
- 1 tbsp green chillies chopped
- 200 grams tomatoes chopped
- 2 tbsp Kashmiri Chili powder
- 2 tbsp Coriander powder
- 1 tsp Cumin powder
- 1 tsp Black pepper powder
- 1 Garam Masala Powder
- 20 grams Coriander chopped

Instructions:

Step 1: Add mutton chunks in a pot.

Step 2: Put ginger garlic paste, brown onion, oil, and salt.

Step 3: Add water and boil till the mutton is fully cooked.

Step 4: Heat ghee in a pan, add chopped onion, chopped garlic, chopped ginger, and chopped green chillies.



Step 5: Sauté till light brown and add cooked mutton.

Step 6: Add chopped tomato and all the powdered spices.

Step 7: Cook and mix well on a light flame till it is coated consistently.

Step 8: Serve hot, garnished with freshly chopped coriander.

*Thaw PREMIER® Mutton Boneless Cuts in the refrigerator before use for 4 hrs.