

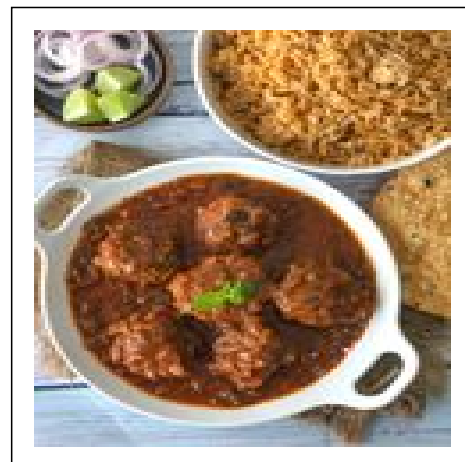
Recipe Name: Keeme Ja Bhalla Recipe - Sindhi Mutton Keema Balls In Gravy

Diet Type: Non-Vegetarian

Course: Main Course

Cuisine: Sindhi

Quantity:



Ingredients

Ingredient	Quantity
• 300 grams Mutton Kheema • 1 tablespoon Garlic - finely chopped • 1 tablespoon Ginger - finely chopped • 2 Green Chillies • Salt - salt to taste • 2 sprig Mint Leaves (Pudina) - finely chopped • 1 Whole Egg • 2 sprig Coriander (Dhania) Leaves - finely chopped • 1/4 cup Gram flour (besan) • 2 tablespoons Sunflower Oil • 1 tablespoon Garlic - finely chopped • 1 tablespoon Ginger - finely chopped • 2 Onions - finely chopped • 1 cup Homemade tomato puree • 1 teaspoon Red Chilli powder • Salt - to taste • 1 teaspoon Cumin powder (Jeera) • 1 teaspoon Garam masala powder • 1 teaspoon Coriander Powder (Dhania)	6

Preparation

• To begin making the Keeme Ja Bhalla Recipe - Sindhi Mutton Keema Balls In Gravy, make sure you have the mutton keema ready.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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542

37

23

34

2

4

