



Winter Beef Curry

Ingredients

- 1kg cubed stewing steak
- 2 tablespoons curry powder and 2 tablespoons plain flour mixed together
- 3 tablespoons vegetable oil
- 2 large onions peeled and sliced
- 1 litre beef stock
- 2 potatoes peeled and chopped into cubes
- **3 tablespoons Bombay Authentics® Mango Chutney**
- 1 can of chopped tomatoes
- Salt and pepper to taste

Method

- Preheat oven at 180 °C
- Coat the meat with the flour and curry mix.
- In a frying pan add half the oil and fry the meat until lightly browned then place in a large casserole dish.
- In another pan add the rest of the oil, fry the onion and the potatoes until the onions are soft and the potatoes are browned. Stir in the stock and bring to boil.
- Add the remaining ingredients and simmer for 5 mins.
- Pour over the meat in the casserole dish, cover and place in oven.
- Cook for 3 hours.

TIP

The next day you can add rice and boil it in the curry for a delicious soup.

