

### Vegetarian Keema Matar (minced “meat” with peas)

I am not vegetarian, but decided to see how the classic North Indian dish, Keema Mutter, would taste with Impossible Burger “meat.” And it was delicious – no different from making with it ground lamb - healthier, and better for the planet. I had to tweak a few things in the original recipe to account for the differences in meat vs “meat”. Eat it with naan or roti.



#### Ingredients:

1 Packet Impossible burger (12 oz)

12 oz shelled peas.

2 medium sized onions, 1" inch ginger, 3 seeded dry red chillies – ground to a paste (if you don't have dry red chillies, use  $\frac{3}{4}$  tsp of red chilli powder instead – and add more or less depending on how much heat you want)

1 cup yogurt

2 bay leaves

Salt to taste

8 pepper corns  
3 green cardamoms  
1 inch cinnamon  
1 tsp turmeric powder  
1 cup hot water  
3-4 tablespoons oil

Directions:

Heat oil  
Fry Ground Paste till brown  
Add "meat", turmeric, bay leaves and 2 green cardamoms  
Stir fry till "meat" is brown  
Add peas, yogurt, salt, rest of the spices and water – cook on low heat till water is absorbed and peas are cooked  
If you would like it a little less dry add more hot water.