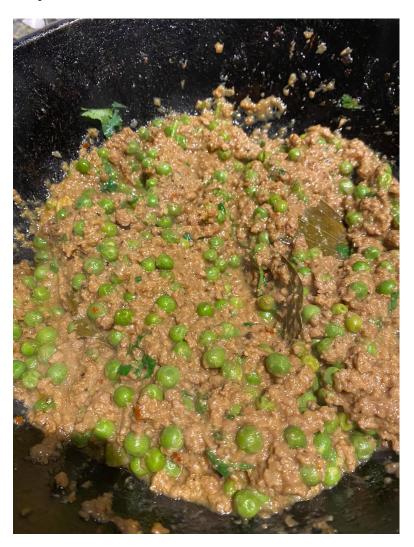
Vegetarian Keema Matar (minced "meat" with peas)

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 chilies – ground to a paste (if you don't have dry red chillies, use ¾ 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

And 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.