

Mumbai Street Style Lamb Keema Pav

with Pickled Onion, Oven-Ready Chips and Baby Leaf Salad

Street Food 20-25 Minutes • Mild Spice • 2 of your 5 a day



McCain Home Chips



Burger Buns



Baby Plum Tomatoes



Red Onion



Cider Vinegar



Lamb Mince



Garlic Clove



Tomato Puree



Korma Curry Paste



Chicken Stock Paste



Peas



Baby Leaf Mix



Keema pav is a popular Mumbai street food. Pav (also spelt pau sometimes) is the bread part of the dish - usually pan-fried in butter or ghee. It's then loaded with a spiced lamb mince (keema means minced meat) curry.

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Butter

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, bowl, frying pan and garlic press.

Ingredients

Ingredients	2P	3P	4P
McCain Home Chips** 13)	400g	600g	800g
Burger Buns 13)	2	3	4
Baby Plum Tomatoes	125g	190g	250g
Red Onion**	1	1	2
Cider Vinegar 14)	30ml	45ml	60ml
Lamb Mince**	200g	300g	400g
Garlic Clove**	2	3	4
Tomato Puree	30g	45g	60g
Korma Curry Paste 9)	50g	75g	100g
Chicken Stock Paste	10g	15g	20g
Peas**	120g	180g	240g
Baby Leaf Mix**	20g	50g	50g
Pantry	2P	3P	4P
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsps	1½ tbsps	2 tbsps
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	696g	100g
Energy (kJ/kcal)	4738/1132	681/163
Fat (g)	48.8	7.0
Sat. Fat (g)	15.3	2.2
Carbohydrate (g)	127.4	18.3
Sugars (g)	23.5	3.4
Protein (g)	40.1	5.8
Salt (g)	4.15	0.6

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

9) Mustard **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Cook the Chips

Preheat the oven to 220°C/200°C fan/gas mark 7.

Spread the **chips** on a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Bake on the top shelf, 25 mins. Turn halfway through.

Meanwhile, halve the **burger buns**. Halve the **baby plum tomatoes**.



Curry On

Once the **lamb** is cooked, drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** *The mince is cooked when no longer pink in the middle.*

Stir in the **tomato puree**, **korma curry paste** and **garlic**. Fry until fragrant, 30 secs.

Stir through the **chicken stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts). Bring to the boil, then reduce the heat and simmer, stirring occasionally, until the **sauce** has thickened, 3-4 mins.

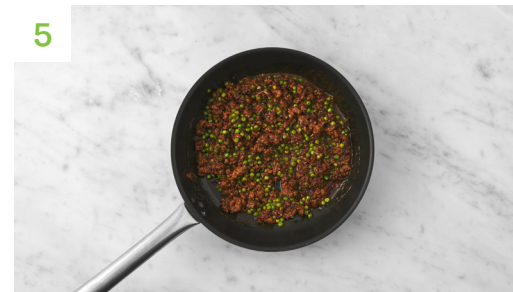


Prep the Rest

Halve, peel and slice the **red onion** as thinly as you can.

Pop **half** into a small bowl and add the **sugar for the pickle** (see pantry for amount) and **half** the **cider vinegar**. Add a pinch of **salt**, mix together and set aside to pickle.

In a large bowl, combine the **olive oil for the dressing** (see pantry for amount) with the remaining **cider vinegar**. Add a pinch of **sugar**, season with **salt** and **pepper**, then add the **tomatoes** and mix together. Set aside.



Finish Up

While the **lamb** simmers, pop the **burger buns** into the oven to warm through, 2-3 mins.

Once the **lamb** is ready, stir in the **peas** and cook until piping hot, 1 min.

Taste and season with **salt** and **pepper** if needed. Remove from the heat.



Get Frying

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **lamb mince** and the remaining **onion**. Fry until browned, 5-6 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** *Wash your hands and equipment after handling raw mince.*

While it fries, peel and grate the **garlic** (or use a garlic press).



Stack up and Serve

Share the **burger buns** between your plates, spreading the **butter** (see pantry for amount) onto the cut sides.

Spoon the **beef keema** onto the **bun halves** and top with the **pickled onion**.

Toss the **baby leaf mix** through the **tomatoes**. Serve the **tomato salad** and **chips** on the side.

Enjoy!