

Aloo Keema - Bold, Spiced Ground Meat and Potato Curry

Aloo Keema: A Flavor-Packed Classic



TIME
7 min

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INGREDIENTS

500g ground beef or lamb
2 medium potatoes, peeled and diced
1 large onion, finely chopped
2 tomatoes, finely chopped
3-4 green chilies, chopped (adjust to taste)
1 tbsp ginger-garlic paste
½ tsp turmeric powder
1 tsp red chili powder
1 tsp cumin powder
1 tsp coriander powder
Salt to taste
½ tsp garam masala
... cup oil

Fresh coriander leaves for garnish

Ingredient Notes & Variations:

Meat: Ground lamb adds rich flavor, while beef makes it slightly leaner. Chicken or turkey work too for a lighter version.

Potatoes: Yukon gold or russets absorb flavor beautifully.

Spice Control: Omit green chilies for a mild version, or include whole dried red chilies for extra heat.

Add-ins: Frozen peas, diced carrots, or even chickpeas make great additions.

Instructions:

Tips for Perfect Aloo Keema:

Serving Suggestions:

Fresh naan or homemade roti

Steamed basmati rice

A cooling raita or cucumber yogurt salad

Pickled onions or mango chutney on the side

Storage & Leftovers:

Fridge: Keeps well in an airtight container for 3-4 days.

Freezer: Store in freezer-safe containers for up to 2 months.

Reheat: Gently on the stove with a splash of water, or microwave in 1-minute intervals, stirring in between.

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DIRECTIONS

1. **Sauté the Onions** Heat oil in a large pot over medium heat. Add chopped onions and sauté until golden brown-this builds the base flavor.
2. **Add Aromatics** Stir in ginger-garlic paste and cook for about a minute until fragrant.
3. **Tomatoes Time** Add chopped tomatoes and cook until they break down into a thick paste, about 5-7 minutes.
4. **Brown the Meat** Add the ground beef or lamb and cook until browned and crumbled, stirring frequently.
5. **Spice it Up** Mix in turmeric, red chili powder, cumin, coriander, and salt. Let the spices bloom for 2-3 minutes.
6. **Add Potatoes & Simmer** Toss in the diced potatoes and a cup of water. Stir, cover, and simmer for 20-25 minutes until potatoes are tender and flavors have melded.
7. **Finish with Garam Masala** Sprinkle garam masala, adjust salt to taste, and cook uncovered for a few more minutes to let the sauce thicken slightly.
8. **Garnish & Serve** Top with chopped fresh coriander and serve hot with naan, roti, or steamed basmati rice.
9. **Tips for Perfect Aloo Keema:** ? Cook onions well-they're the flavor base. Don't rush them.? Simmer uncovered at the end to reduce excess liquid and concentrate flavor.? Meal prep win-tastes even better the next day!
10. **Serving Suggestions:** Aloo Keema is wonderfully versatile and pairs beautifully with:

11. Fresh naan or homemade roti
12. Steamed basmati rice
13. A cooling raita or cucumber yogurt salad
14. Pickled onions or mango chutney on the side
15. If you want to serve a full dinner spread, pair it with something equally bold like this Cajun Chicken Sausage Gumbo or a vibrant Tomato Skillet with Okra and Sausage.
16. Storage & Leftovers: Fridge: Keeps well in an airtight container for 3-4 days.
17. Freezer: Store in freezer-safe containers for up to 2 months.
18. Reheat: Gently on the stove with a splash of water, or microwave in 1-minute intervals, stirring in between.
19. More Recipes You'll Love: If you enjoy cozy, flavor-rich dinners, try these satisfying dishes:
20. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
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23. This : Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor
24. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
25. Final Thoughts: Aloo Keema isn't just a recipe-it's comfort in a pot. It's the kind of dish that turns a regular weeknight into something special, and one you'll find yourself craving again and again. Bold spices, tender meat, and soft, flavorful potatoes-it's easy to see why this classic remains a staple.

SWAPS & NOTES

& Variations Meat : Ground lamb adds rich flavor, while beef makes it slightly leaner.

Chicken or turkey work too for a lighter version.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/aloo-keema-bold-spiced-ground-meat-and-potato-curry/>

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