

Classic Mutton Curry & Rice - A Hearty, Flavor-Packed Indian Favorite

Mutton Curry & Rice - A Bold and Comforting Indian Classic ??



TIME
7 min

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INGREDIENTS

500g mutton (bone-in)
2 onions, finely sliced
2 tomatoes, pureed
2 tbsp yogurt
1 tbsp ginger-garlic paste
2-3 green chilies, slit
½ cup oil or ghee
1 tsp cumin seeds
1 bay leaf
2-3 cloves
2-3 green cardamoms
1-inch cinnamon stick
1 tsp red chili powder
½ tsp turmeric powder
1 tsp coriander powder
½ tsp garam masala
1 tsp salt (adjust to taste)
2 cups water
Fresh coriander leaves, for garnish

Instructions:

1. Temper the Spices:
2. Brown the Onions:
3. Add Aromatics:
4. Sear the Mutton:
5. Add Ground Spices:

6. Build the Curry Base:

7. Enrich with Yogurt:

8. Simmer Until Tender:

Pressure Cooker: Cook for 4-5 whistles on medium heat. Let pressure release naturally.

Slow Cook: Simmer covered for 45-50 minutes, stirring occasionally, until the meat is tender.

9. Finish the Curry:

10. Garnish and Serve:

Tips for Success:

Use bone-in mutton for maximum flavor in the curry.

SautØ onions well until deep golden for that authentic taste.

DIRECTIONS

1. **Temper the Spices:** In a pressure cooker or heavy-bottomed pot, heat oil or ghee over medium heat. Add cumin seeds, bay leaf, cloves, cardamoms, and cinnamon. SautØ until fragrant and sizzling.
2. **Brown the Onions:** Add finely sliced onions and cook until golden brown. This is key for developing rich flavor.
3. **Add Aromatics:** Stir in the ginger-garlic paste and sautØ for a minute until the raw smell disappears.
4. **Sear the Mutton:** Add the mutton and cook on high heat for 5-7 minutes, stirring until browned on all sides.
5. **Add Ground Spices:** Sprinkle in red chili powder, turmeric, coriander powder, and salt. Mix well and cook briefly.
6. **Build the Curry Base:** Pour in the tomato puree and cook until the oil begins to separate from the masala.
7. **Enrich with Yogurt:** Stir in yogurt and continue cooking for 2-3 minutes to deepen the flavor.
8. **Simmer Until Tender:** Add water and cover:
9. **Pressure : Cooker:** Cook for 4-5 whistles on medium heat. Let pressure release naturally.
10. **Slow : Cook:** Simmer covered for 45-50 minutes, stirring occasionally, until the meat is tender.
11. **Finish the Curry:** Sprinkle garam masala and stir to combine. Let it rest for 5 minutes.
12. **Garnish and Serve:** Top with chopped coriander and serve hot with steamed rice, naan, or roti.
13. **Tips for Success:** Use bone-in mutton for maximum flavor in the curry.
14. **SautØ onions well until deep golden for that**

authentic taste.

15. Adjust spice levels by adding more or fewer green chilies.
16. Serving Suggestions: This Mutton Curry is especially satisfying when served over fragrant basmati rice or with fluffy naan. Pair it with:
17. This : Mexican Chicken and Rice Casserole for a fusion family-style dinner
18. Tomato : Skillet with Okra and Sausage for a Southern-meets-Indian comfort twist
19. Cozy : Chicken Enchiladas if you're hosting and need variety
20. Storage & Leftover Tips: Refrigerate: Store in an airtight container for up to 3 days. Reheat gently before serving.
21. Freeze: Curry (without garnishes) freezes well for up to 1 month. Thaw overnight in the fridge and reheat on the stove.
22. Final Thoughts: There's something timeless about a well-made Mutton Curry & Rice. It's hearty, comforting, and built on a base of carefully layered spices that take you on a flavor journey with every bite. Whether you're new to Indian cooking or a seasoned spice lover, this dish is worth mastering.
23. Try it this weekend and tag us in your creations-we'd love to see your version of this comforting classic!

TIPS FOR SUCCESS

Use bone-in mutton for maximum flavor in the curry.

Sauté onions well until deep golden for that authentic taste.

Adjust spice levels by adding more or fewer green chilies.

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