



## Beef Madras

Difficulty  
Easy

Serves  
2



### Ingredients

- 4 tbsp Patak's Madras Curry Paste
- 2 tbsp vegetable oil
- 1 medium onion
- 250g diced beef
- 200ml chopped tomatoes
- 100ml water

### Instructions

1. In medium size pan gently heat oil and fry onion.
2. Stir in Patak's Madras Curry Paste and diced beef, cook for 3 minutes until meat is sealed.
3. Add tomatoes and water, mix well and cover pan, simmer on a low heat for 40 minutes until meat is cooked.
4. Garnish with chopped cilantro and service with hot rice or naan bread.

