



Goan Beef

Difficulty
Easy

Serves
4



Ingredients

- 6 tsp. Patak's Vindaloo Paste
- 2 tbsp. vegetable oil
- 1 large onion chopped
- 1 lb lean beef diced
- 4 fl oz water
- ¾ cup canned chopped tomatoes
- 3 tsp. tomato purée

Instructions

Heat the oil in a pan, and sauté the onions for 1 minute. Add Patak's Vindaloo Paste and sauté for another minute. Add the beef and sauté for 5 minutes. Add the water, chopped tomatoes and tomato purée. Simmer uncovered for 15-20 minutes, until the beef is cooked through. Serve hot on a bed of rice with naan bread.

