Main dishes / Pakistan

Chapli kebab



Flat beef patties with cornmeal, tomato and whole coriander seeds.

Time 45 min **Servings** 4

What you'll need.

- ☐ 600 g Minced beef — fatty
- ☐ 2 piece Tomatoes — finely diced
- ☐ 2 tbsp Coriander seeds — coarsely crushed
- ☐ 3 piece Green chillies
- ☐ 8 sprig Coriander leaf
- ☐ Salt — to taste
- ☐ 60 g Cornmeal
- ☐ 1 piece Onion — finely chopped
- ☐ 1 tbsp Dried pomegranate seeds
- ☐ 1 piece Egg
- ☐ 120 g Ghee for frying

Let's make it.

01 Mix the mince with the cornmeal, egg, onion, chilli, coriander leaf, crushed coriander seed, pomegranate seeds and salt.

02 Fold in the tomatoes last so they do not weep too early, and chill the mixture for twenty minutes.

03 With wet hands shape flat patties twelve centimetres across and a centimetre thick.

04 Heat half a centimetre of ghee and fry them three or four minutes a side over medium heat, uncovered.

05 Serve with flatbread, onion rings and lemon. Traditionally an egg is broken over each patty in the pan.

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