

Mutton Dopayaza

Mutton Dopiyaza is cooked with the fresh goat meat, chopped onion, tomatoes and rich spices. The gravy of this dish is extremely flavorful and delicious. Originally this is medium dry dish and tastes great when is to be served with plain or tandoori naan.



Prep Time: 15 minutes

Cook Time: 40-60 minutes

Serves: 2

Meal: Main



Ingredients:

- 1 pound Lamb or Goat ,white fat trimmed
- 2-4 medium onions, finely chopped
- 2 green chillies, chopped
- 2 small tomatoes, chopped
- 1 teaspoon garam masala
- 1 teaspoon chili powder or to taste
- 1 teaspoon ginger garlic paste
- 1 teaspoon cumin seeds
- 3/4 teaspoon sea salt, or to taste
- Chopped cilantro for Garnish
- 1/2 Onion sliced for Garnish
- 2 tablespoon Olive oil.

Method:

1. Trim any excess fat from the meat. Clean by running it through cold water and squeeze any excess water.
2. Heat the oil in Pressure cooker or saucepan, add the chopped onions, cumin seeds and saute until nicely brown.
3. Add the ginger and garlic paste and roast for a minute.
4. Add the chopped tomatoes, chillies and rest of the spices. Saute for about 2 minutes.
5. Add the cleaned meat and 1/4 cup of water. Cover and cook about 12 minutes in pressure cooker or 40 minutes in a covered saucepan (add more water if using saucepan).
6. Remove the lid and saute on medium heat for another 10 minutes until the oil separates.
7. Garnish with raw sliced onions and chopped cilantro, serve with naan or Rice.

* Chicken can also be used instead of mutton/lamb.

* The consistency of the mutton dopiyaza must be medium thick. Add water if gravy is too dry, stir and serve with vinegar dipped onions.