



Impossible™ Beef Curry

by Pooja Kawatra



Ingredients

1 pack of Impossible Meat (340g)
3 tablespoons oil
2 large onions (finely diced)
2 cloves garlic (minced)
2 large russet potatoes (cut into a ½-inch dice)
2 tablespoons curry powder
1½ teaspoons turmeric
½ teaspoon cumin
2 cups vegetable broth (350 ml)
1 tablespoon cornstarch
1 cup mixed vegetables / peas (optional)
¼ teaspoon sugar
1 teaspoon salt
Black pepper to season

- 1** Dice your onions and garlic and set it aside
- 2** Cut your potatoes into cubes
 - Half the potatoes from top to bottom
 - Then slices into slices >> stripes and then cubes
- 3** In a wok, heat the oil over medium heat.
- 4** Add the onions and cook till just slightly caramelized
- 5** Add the garlic after
- 6** Add the potatoes. Let it cook for about 8 - 10 minutes. Stir occasionally to prevent the potatoes from crisping.
- 7** Make a space in the centre and add in the Impossible Beef and cook till the beef is browned. The Impossible Beef cooks really fast! So be sure to keep flipping!
- 8** Add in the turmeric and cumin. Add salt, sugar and black pepper according to your preference and mix evenly.
- 9** Add cornstarch to the vegetable broth to make a slurry and add this into the pot.
- 10** Simmer for further 10 mins or until the broth thickens. You should get a relatively thick consistency.
- 11** Add peas or mixed vegetables and stir to combine
- 12** Add Coriander to top it off. Then, plate and serve with rice