

KEEMA BEEF CURRY

(adapted from [Food and Wine Magazine, January 2012](#))

1 TB canola oil
1 pound lean ground sirloin
1/2 pound ground turkey *(or use all beef, omitting the turkey)*
1 shallot, finely chopped
2 TB minced fresh ginger
1 garlic clove, minced *(optional)*
1 + 1/2 TB Madras curry powder
salt and freshly ground pepper to taste
1 large Yukon Gold potato, cut into 1/2-inch dice
1 + 1/2 cups chicken broth
1 can (14-ounce) unsweetened coconut milk *(light is perfect)*
1 can (14-ounce) diced tomatoes with their juices
1 + 1/2 cups frozen baby peas
Chopped cilantro to taste *(optional)*

In a large, deep skillet, heat the oil. Add the ground beef and turkey (if using) and cook over high heat, stirring to break up the lumps, until no longer pink, about 5 minutes. Add the shallot, ginger, garlic and curry powder and season with salt and pepper.

Cook over high heat, stirring frequently, until the onion is softened, about 3 minutes. Add the potato, broth, coconut milk and the tomatoes and their juices and bring to a boil. Cook over moderate heat, stirring occasionally, until the potato is tender, about 15 minutes.

Using the back of a spoon, lightly crush some of the potato. Add the peas and cook just until heated through. Serve in bowls with cilantro, if you like.