Vegetarian Keema Matar (minced “meat” with peas)

I am not vegetarian, but decided to see how the classic North Indian dish, Keema Mutter, would taste with Impossible Burger “meat.” And it was delicious – no different from making with it ground lamb - healthier, and better for the planet. I had to tweak a few things in the original recipe to account for the differences in meat vs “meat”. Eat it with naan or roti.

Ingredients:

1 Packet Impossible burger (12 oz)
12 oz shelled peas.
2 medium sized onions, 1” inch ginger, 3 seeded dry red chilies – ground to a paste (if you don’t have dry red chillies, use ¾ tsp of red chilli powder instead – and add more or less depending on how much heat you want)
1 cup yogurt
2 bay leaves
Salt to taste
8 pepper corns
3 green cardamoms
1 inch cinnamon
1 tsp turmeric powder
1 cup hot water
3-4 tablespoons oil

Directions:

Heat oil
Fry Ground Paste till brown
Add “meat”, turmeric, bay leaves and 2 green cardamoms
Stir fry till “meat” is brown
And peas, yogurt, salt, rest of the spices and water – cook on low heat till water is absorbed and peas are cooked
If you would like it a little less dry add more hot water.