

# garlic & tandoori masala meatballs



My sister nagged me into making these, and to be honest, my garlic tandoori masala meatballs are the best thing she ever forced me to make! lol!!



## Ingredients

For the meat

- 1 kg of minced beef
- 1 cup of finely chopped dania leaves
- 7 cloves of garlic, minced
- 1 teaspoon of cumin
- 1/2 teaspoon of pepper
- 1 tablespoon of coriander powder
- 1 cup of bread crumbs
- 2 eggs

For the mchuzi

- 1 small red onion, chopped
- 1 cup of spring onion (kitunguu matawi), chopped
- 7 cloves of garlic
- 2 tomatoes, diced
- 1 tablespoon of tomato paste
- 1 1/2 tablespoons of tandoori masala
- 1/2 teaspoon of dried thyme
- 1 teaspoon of paprika
- 1/2 teaspoon of chili paste
- 1 cup of plain yoghurt
- Finely chopped dania for garnish

## Method

Place your minced beef in a bowl. Add the crumbs, egg, spices, finely chopped dania and garlic. Mix it all together until combined and once everything has come together, proceed to roll into your balls. Roll them about the same size as a plum.

Proceed to sear them for about 5-8 minutes and once done, set aside.

In a sufuria, add the red onion, spring onion and the garlic. Allow to cook until fragrant and then add the tomatoes and tomato paste. Follow this by the spices and the chili, followed by some stock (or some hot water) and allow to simmer until the flavors meld and the tomatoes get mixed in completely.

After about 15 minutes, add the seared meatballs, then mix them in. Add the plain yoghurt too, followed by a tiny bit of stock, then let this simmer for 5-10 minutes. Once done, garnish with some dania leaves and serve.



SERVE WITH: pasta/chapo/ugali/mashed potatoes/rice ; yaani inaenda na kila kitu!

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-tandoori-masala-meatballs/>

Video: <https://youtu.be/ye5fWSRqWnY>