



**BEEF CURRY KEEMA TOAST**

This is the cheat-code toast: it eats like keema, tastes like a proper beef curry, and takes about as long as it takes to finish saying “Maghrib is any minute now.”

**Ingredients**

- 250–300g beef mince (or finely chopped leftover beef curry pieces)
- 1 medium onion, finely chopped
- 1 cup of chopped tomatoes
- 1 tbsp oil or ghee
- 1½–2 tbsp Radhuni Ready Mix Beef Curry Masala
- 2 tbsp water (more if needed)
- 1 green chilli, finely chopped (optional)
- 1 tsp lemon juice (or a tiny splash of vinegar)
- Salt (only if needed)
- Coriander, chopped (optional)
- Bread slices (white or brown), butter for toasting

**Method**

Heat oil/ghee in a pan, put chopped onions and tomatoes, cook till soft and lightly golden. Add beef mince. Break it up properly so it doesn't clump. Cook until it changes colour, and most of the water dries off. Lower heat. Add Radhuni Ready Mix Beef Curry and stir for 30-40 seconds so it blooms (don't burn it). Add 2 tablespoons of water, mix well, then cook on medium heat until it turns thick, dry-ish, and jammy, like a topping, not a gravy. Taste. Add salt only if it actually needs it. Add green chilli (optional), lemon juice, and coriander. Turn off heat. Butter bread and toast until crisp. Spoon the beef curry keema on top. If you are a cheese lover, add a thin layer of cheese and cover the pan for 30 seconds to melt.

Serve with **yoghurt and lemon** dip on the side to cut the richness. You can also add sliced cucumber/onion for crunch.



*For the rolls —*

- 8–10 bread slices (white works best)
- 1 egg (beaten) **or** flour slurry (2 tbsp flour + 3 tbsp water)
- Oil for frying (or butter/oil for shallow fry / airfry)

**Method**

Heat oil in a pan. Add onion and cook until soft and lightly golden. Add ginger paste and garlic paste. Cook 30-40 seconds until the raw smell fades. Lower heat. Add Radhuni Ready Mix Chicken Curry Masala. Stir for 20-30 seconds so the spice wakes up, but don't let it burn. Add chicken cubes (or shredded cooked chicken). Mix well so every piece gets coated. Add about ½ cup water. Cover and cook 8-10 minutes (less if shredded cooked chicken). Uncover and reduce until the filling is thick, dry-ish, and sticky. This part matters: if it's watery, the rolls will break and go soggy. Taste and add salt only if needed. Add green chillies, lemon juice, and coriander. Cool completely before stuffing (hot filling tears bread).

Trim crusts if you want cleaner rolls. Roll each slice flat with a rolling pin. Place 1–1½ tablespoons of filling in the centre. Fold sides and roll tight like a mini log. Brush the seam with beaten egg or flour slurry to keep it closed. Fry on medium heat until golden brown and crisp. Use a wide pan with a thin layer of oil. Turn and brown all sides. Serve it while hot and crispy.

For air fryer users, brush rolls lightly with oil. Air fry at 180°C for 8–10 minutes, flipping once.

**CHICKEN CURRY STUFFED BREAD ROLLS**

These are properly iftar-friendly: crisp outside, warm chicken curry inside, and you can make them in a batch without turning your kitchen into a war zone.

**Ingredients**

- For the chicken curry filling —*
- 250–300g boneless chicken (small cubes or shredded cooked chicken)
- 1 medium onion, finely chopped
- 2 tbsp oil
- 2 tbsp **Radhuni Ready Mix Chicken Curry Masala**
- ½ tsp Radhuni turmeric (optional — only if you want a deeper colour)
- ½ cup water (adjust as needed)
- Salt (only if needed)
- 1–2 green chillies, chopped (optional)
- 1 tbsp lemon juice
- Coriander, chopped (optional)

**By K Tanzeel Zaman**