Ingredients

**Teevan (Sindhi Mutton)**
- Mutton Curry Cut - 1 kg
- Bay Leaf, Whole Black Cardamom, Cinnamon Sticks,Cloves - 2 to 3 pcs each
- Jeera powder - 1 tsp
- Garam Masala - 1 tsp
- Turmeric Powder - 1/2 tsp
- Coriander Powder - 2 tbsp
- Chopped Coriander - 4 tbsp
- Garlic Ginger Green Chilli Paste - 2 tbsp
- Large Onions Finely Chopped - 4
- Potatoes Cubed - 2
- Tomatoes Chopped - 3
- Thick Curd - 1 Cup
- Salt - to taste
- Mustard Oil - 6 tbsp

**Bhuga hua Chawal**
- Rice, washed and soaked - 1 to 1/2 cup
- Ghee - 2 tbsp
- Onions, thinly sliced - 4
- Bay leaf (tej patta) - 1
- Whole Black Peppercorns, coarsely pounded - 10
- Black Cardamom(Elaichi) Pods/Seeds - 1
- Cinnamon Stick (Dalchini) - 1 inch
- Garam Masala Powder - 1 tsp
- Red Chilli Powder - 1 tsp
- Salt - to taste
- Sugar - 2 tsp

**Marination**
- Curd
- Salt
- Ginger Garlic
- Turmeric
- Coriander Powder

*Note: Meat to be marinated in advance*

*Note: Meat will not be included in the DIY Kit*