

Afghan Beef Raviolis Mantwo

Jacob · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

4

Description

This is a time consuming recipe but its worth it This dish always sells out at a wellknown Afghan restaurant nearby

Ingredients

- - ¾ cup plain yogurt - 1 teaspoon chopped fresh mint leaves - 2 cloves garlic
- crushed - 1 pound ground beef - 1 ½ cups chopped onion - 1 cup water - 1 carrot
- grated - ¾ teaspoon salt - 1 teaspoon ground black pepper - 1 ½ teaspoons ground coriander - ½ teaspoon ground cumin - 26 wonton wrappers - 1 tablespoon tomato paste - ? teaspoon red pepper flakes - 2 tablespoons water - ½ cup dried yellow split peas - ? teaspoon red pepper flakes - 1 teaspoon ground coriander - ¼ teaspoon ground cumin - 1 cube chicken bouillon - 1 ½ cups water

Instructions

1. In a small bowl
2. stir together yogurt
3. mint
4. and garlic. Refrigerate. In a large skillet over medium heat
5. cook ground beef and onions until meat is browned
6. stirring occasionally to crumble; drain fat. Stir in 1 cup water
7. carrot
8. salt
9. black pepper
10. 1 1/2 teaspoons coriander
11. and 1/2 teaspoon cumin; simmer uncovered for 30 minutes or until water evaporates. Lay out wonton wrappers on aluminum foil. Mound two large spoonfuls of beef mixture in the center of one wrapper. Dip a finger in water and trace it around all four edges. Lay a second wonton wrapper on top of the first
12. and press on all edges to seal. Roll up the edges to create a round
13. hat-shaped ravioli. Repeat
14. making 13 ravioli. Place ravioli in steamer and steam 40 minutes. Meanwhile
15. mix together the yellow split peas
16. 1/8 teaspoon red pepper flakes
17. 1 teaspoon coriander
18. 1/4 teaspoon cumin
19. chicken bouillon
20. and 1 1/2 cups of water in a saucepan. Bring to a boil
21. then simmer over medium-low heat for about 45 minutes
22. or until it reaches a thick slurry-like consistency. Meanwhile
23. in the large skillet
24. mix remaining beef mixture with 2 tablespoons water
25. tomato paste
26. and 1/8 teaspoon red pepper flakes. Simmer over low heat until liquid has evaporated
27. about 10 minutes. To serve
28. spread yogurt on a serving plate. Top with ravioli
29. and top again with split pea mixture. Finally
30. top with tomato and beef mixture. Serve immediately.