

Ingredients

2/3 pieces of bay leaf

Up to 5 Chili peppers depending on preference

2 Table spoon of curry powder

3 Table spoon of Canola Oil

1 Onion

500 g of ground beef

$\frac{1}{2}$ cup of tomato sauce

1 cup of frozen peas

3 gloves of garlic

Salt/Pepper to your discretion

Procedure

1. Heat canola oil in a medium saucepan and put it on medium-high. When the oil is hot and ready, add in the bay leaves and chili peppers. (You may choose to leave the seeds in if you like it spicy)
2. Next dice the onion and add it in. Stir and wait until the onions caramelize.
3. Add in the curry powder and ground beef. (You may substitute beef with pork, or lamb if you don't eat beef)
4. After the beef is done, which means there should be no pink left, add in the tomato sauce and peas. Change the heat to low and cook for 20-30 minutes.
5. Mince the garlic and mix it in with salt and pepper.
6. Serve over rice, noodles, or whatever else you have. This dish goes well with almost everything!