Kenyan Dry-Fry Beef

Ingredients:

- 1 lb (450g) beef, thinly sliced into strips
- 2 tablespoons vegetable oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1-inch piece of ginger, minced
- 2 tomatoes, chopped
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon paprika (optional for extra color)
- 1/2 teaspoon cayenne pepper or red chili powder (adjust to your spice preference)
- Salt and black pepper to taste
- Fresh cilantro leaves for garnish (optional)
- Lime or lemon wedges for serving

1. In a bowl, combine the beef strips with the minced garlic, minced ginger, ground cumin, ground coriander, turmeric powder, paprika (if using), cayenne pepper or chili powder, salt, and black pepper. Mix well to ensure the beef is evenly coated with the spices. Let it marinate for at least 15-30 minutes.

2. Heat the vegetable oil in a large skillet or frying pan over medium-high heat. Add the finely chopped onion and sauté until it becomes translucent, about 2-3 minutes.

3. Add the marinated beef to the pan and cook, stirring frequently, until the beef is browned and cooked to your desired level of doneness. This should take about 5-7 minutes. Keep the heat high to achieve a "dry-fry" consistency.

4. Add the chopped tomatoes to the pan and continue to cook for an additional 2-3 minutes, or until the tomatoes soften and release their juices.

5. Transfer the Kenyan Dry-Fry Beef to a serving platter. Garnish with fresh cilantro leaves if desired, and serve with lime or lemon wedges on the side for a burst of citrus flavour.