

Recipe

BHARLELI MIRCHI

By

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Ingredients

Green chilies.....	8 large sized
Coconut.....	1
Raw green mango.....	1 small sized
Fresh coriander leaves.....	A few sprigs
Oil.....	5 tbsps
Asafetida.....	¼ tsp
Mustard seeds.....	1 tsp
Turmeric powder.....	½ tsp
Red chili powder.....	½ tsp
Aniseed powder.....	½ tsp
Cumin powder.....	¼ tsp
Coriander powder.....	¼ tsp
Salt.....	To taste

Preparation

1. Wash and wipe dry green chilies. Slit and deseed. Apply a little salt and keep aside for thirty minutes. Wash well and let drain.
2. Scrape coconut. Peel, wash and grate raw mango. Clean, wash and finely chop coriander leaves.
3. Heat two tablespoons of oil and temper with asafetida, mustard seeds and turmeric powder.
4. Add coconut and sauté till lightly colored.
5. Add red chili powder, aniseed powder, cumin powder, coriander powder and raw mango. Sauté till well mixed and dry.
6. Season and add coriander leaves. Remove from heat and set aside.
7. Stuff mixture into chilies and keep aside.
8. Heat remaining oil in a shallow pan. Place chilies, cover and cook for five minutes.
9. Remove and serve hot.

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