

## Recipe

### Bharwa Mirchi

## By

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## Ingredients

- Bhavnagri mirchi (large peppers) - 200 gms
- Besan (gram flour/ chickpea flour) - ¼ cup
- Turmeric powder - ¼ tsp
- Coriander powder - ½ tsp
- Salt - as required
- Amchoor (dried mango powder) - ½ tsp
- Oil - 2+2
- Sauf - 1 tsp

## Preparation

1. Take bhavnagri mirchi make a vertical slit on one side of peppers.
2. Remove all the seeds and fiber from inside.
3. If we remove seeds and fiber from mirchi it reduces heat of mirchi.
4. Heat 2 tsp oil on low flame in a pan and add besan to it.
5. Roast besan, stirring, till nice aroma comes out of it.
6. Add all the spices (turmeric powder, coriander powder, amchoor, sauf) and salt and roast for 1 more minute.
7. Take out besan mixture from the pan.
8. Let the besan mixture cool down a little. Stuff this mixture into the peppers.
9. Heat 2 tsp oil again in the same pan on low heat and place stuffed peppers in it and cover the pan with a lid.
10. When the one side of mirchi looks brownish, turn over and cook from other side also.
11. Cook till roasted from both sides. You can serve hot with parathas.

## Serves

4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**