

Recipe

Diwai Handi

By

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Ingredients

- Potatoes - 3 medium sized
- Carrots - 3 medium sized
- French beans - 10-12
- Broad beans (sem ki phalli) - 10-12
- Brinjals - 4-6 small sized

- Ginger - 1 ½ inch piece
- Green peas (shelled) - ½ cup
- Fresh fenugreek leaves - ½ bunch
- Fresh coriander leaves - A few sprigs
- Green chilies - 2-3
- Oil - 3 tbsp
- Red chili powder - 1 tsp
- Turmeric powder - ½ tsp
- Salt - To taste
- Yogurt - 2 tbsp
- Garam masala - ½ tsp

Preparation

1. Peel, wash and cut potatoes and carrots into half inch sized cubes.
2. String, wash and cut French beans and broad beans diagonally.
3. Wash and slit brinjals into two.
4. Peel, wash and grind ginger to a fine paste. Wash and drain green peas.
5. Clean, wash and chop fresh fenugreek leaves and coriander leaves.
6. Remove stems, deseed and chop green chilies.
7. Heat oil in a handi. Add green chilies, ginger paste and sauté for a minute.
8. Add red chili powder, turmeric powder, salt and mix.
9. Add yogurt and stir-fry for two to three minutes.
10. Add all the vegetables and simmer, covered, till the vegetables are cooked.
11. Add fenugreek leaves, coriander leaves and garam masala, stir and cook for three to four minutes.
12. Serve hot with Hyderabad parathas or any other Indian bread of your choice.

Serves

5-6 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare