

## Recipe

### Spicy Tomato Peanut Sabzi

## By

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This simple sabzi has been an all time favorite in my family. It is a comfort food that goes well with hot chapattis or plain rice too.

## Ingredients

- Finely Diced Tomatoes – 2 cups
- Green Chilies – 2-3
- Cumin seeds – 1 tsp
- Mustard seeds – 1 tsp
- Curry leaves – 6-7
- Ginger paste – 1 tsp
- Asafetida – a pinch
- Red Chili powder – 1 tsp
- Turmeric powder – 1 tsp
- Coriander powder – 1 tsp
- Garam masala – 1/4 tsp
- Salt – to taste
- Sugar – 1 tsp
- Crushed peanuts – ½ cup
- Oil – 2 tblspn

## Preparation

1. Heat oil in a vessel. When sufficiently hot add mustard seeds and hing. Now add ginger paste, cumin seeds, slit green chilies, curry leaves and sauté. When cumin seeds turn brownish in color add the tomatoes and stir well.
2. Now add turmeric, chili powder, coriander powder, salt, sugar and stir well. Cook till tomatoes turn pulpy and ooze oil. Add garam masala and the crushed peanuts and mix well. Cover the vessel and heat for 2-3 minutes more. Garnish with chopped coriander.

## Serves

2

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