

Mango curry

Ingredients

Ripe Small size mangoes-4

Green chillies-2-3

Mustard seeds-1/4sp

Grated fresh coconut-1cup

Salt

For seasoning

Oil-1sp

Mustard seeds-1tsp

Curry leaves

red chillie-2



Method

Remove the outer skin of the mangoes and cut it into small pieces. Mix salt and little jagerry if the mango is too sour.



Grind fresh coconut, green chillie, and mustard seeds into fine paste. Add this paste to the mango mixture and mix

well. Take a seasoning pan, add oil when hot, add mustard seeds, when splutters, add curry leaves and pour it over the curry. This curry is the combo of sweet, sour and hot to taste. Cool, tasty, easy-2minutes to cook. Mango curry is ready.



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