



Matar-Makhana sabji

Tell the story of the recipe...

Ingredients

How many servings?

- 1 Cup green peas
- 2 Cups makhana
- 4 Medium sized tomatoes
- 1 tsp grated ginger
- 1 green chilly
- Salt
- Garam masala
- Red chilly powder
- Oil
- 1 tsp Cumin seeds
- 1/4 tsp Asafoetida

Steps

How long to cook?

- 1 In a mixer grind tomatoes, ginger and chilly.
- 2 Now in a wok take 1 tbsp oil. Add cumin seeds and asafoetida. Once seeds start to crackle, add tomatoes and green peas. Add 2 tsp garam masala, 1 tsp red chilly powder, 1/2 tsp turmeric powder, mix well and cover with lid.
- 3 Let it cook for 7-10mins stirring occasionally.
- 4 Once oil starts to separate, add makhana and mix. Now add water and salt to taste. Bring it to boil and simmer for 5mins
- 5 Garnish with coriander leaves and serve as