



Nimona

Every childhood comes with fond memories of some or the other favorite food items. This recipe - Nimona (I don't know why it is named that) reminds me of my summer breaks as kid with Nani. The iron wok & mustard oil combination works best for this recipe :)

Ingredients

How many servings?

150 gms Green Peas

2 Medium sized potatoes - cut in small pieces

6 Medium sized tomatoes

1 tbsp Grated ginger

1 Green chilly - chopped

2 Medium sized Dal wadi - roughly broken into small pieces

Mustard Oil to cook

Salt

Garam masala

Turmeric

Steps

How long to cook?

- 1 Coarse grind green peas and grind tomatoes
- 2 In iron wok, heat some mustard oil. Fry dal wadi in it & keep aside.
- 3 Now, add tomato paste, ginger & green chilly. Add 1 tbsp garam masala and turmeric and mix well. Put a lid on & let it cook for a 15mins. Now, add ground green peas, chopped potatoes. Mix well & again cook it with a lid on for another 10-15mins. Add water & salt and let it cook for another 15mins.
- 4 Add fried dal wadi to the curry.
- 5 Serve hot with rice or roti.

