

■ ■ Sarson ka Saag - Mustard Greens Curry

The Pride of Punjab, Served with a Golden Touch

"Rustic, hearty, and rich — Sarson ka Saag is the soulful taste of Punjab, best enjoyed with Makki di Roti and a dollop of white butter."

Ingredients

2 cups mustard greens (sarson), chopped 1 cup spinach (palak) ½ cup bathua (goosefoot leaves) 2 green chilies 1-inch piece ginger, chopped 4–5 garlic cloves 1 large onion, finely chopped 2 tomatoes, pureed 2 tbsp maize flour (makki atta) 2 tbsp ghee or butter Salt to taste

Instructions

Boil mustard greens, spinach, and bathua with ginger, garlic, and green chilies for 10–15 minutes. Cool and blend to a coarse paste. Heat ghee in a pan, sauté onions until golden, add tomato puree and cook until aromatic. Add the blended greens, maize flour, and salt. Simmer for 15–20 minutes on low flame. Finish with a spoon of ghee or butter for a royal Punjabi touch.

■ Serve hot with **Makki di Roti** and a glass of **Lassi** — a true taste of Punjab!

Made with ♥ ■ in Punjab | Traditional Indian Cuisine