**Baingan ka Bharta**

**Ingredients**

2 large eggplants(Baingan), 2 medium onions, 3 tomatoes, 250 gram yogurt, 2 tee spoon chilli powder, 1 tee spoon turmeric powder, 1 tee spoon coriander powder, Salt as per required 1/2 cup oil, 2 tee spoon ginger garlic paste, 1 tee spoon garam masala, For Garnishing: Green chilli cut, Green coriander.

**Method:** Put an eggplant on flare of fire to heat. After the eggplant turns hot and red peel the skin mix the eggplant heat oil in a pan or kadai put chopped onions into pan and fry till change color transparent also add ginger-garlic paste then add chopped tomatoes and then stir till oil separates, add red chillies as per required, coriander powder, turmeric and salt, stir and regularly add stirred yoghurt, add mashed eggplant and stir, allow mix to fester for 5 minutes. Garnish with chopped green chillies, green coriander and garam masala powder.