



Undhiyu

1. Cut the vegetables into large chunks.
2. Heat oil in a pan, add mustard seeds and let them splutter.
3. Add asafoetida, ginger-green chili paste, and sauté for a minute.
4. Add the vegetables, turmeric powder, coriander-cumin powder, and salt.
Mix well.
5. Cover and cook until the vegetables are tender.
6. If using gram flour dumplings, add them now and cook for another 5 minutes.
7. Garnish with fresh coriander leaves before serving.

[Menu](#)