



Masala mushroom (OP I)

Serving: 1

Veg

Ingredients

- 10-12 button mushrooms (halved)
- $\frac{1}{2}$ tsp chilli powder
- $\frac{1}{4}$ tsp turmeric powder (haldi)
- $\frac{1}{4}$ tsp garam masala
- 1 tsp ginger paste
- $\frac{1}{2}$ tsp chaat masala
- 1 tbsp coriander chopped
- Few drops lime (optional)
- salt to taste
- 1 tsp oil

Preparation Method

- Heat the oil in a pan, add the Mushroom and saute for 2 minutes .
- Now Add all the masala , mix well and cover and cook for 8-10 minutes or untill cooked
- Garnish with lemon drops and coriander
- Serve hot.