



## Vegetable Kadhhi

Serving: 1

Veg

### *Ingredients*

- -Gram flour (besan) - 1 tbsp
- -Yogurt - 30 gms
- -Ginger-garlic-green chilli paste - 1 tbsp
- -Salt as per taste use minimum
- -oil -  $\frac{1}{2}$  tsp
- -Mustard seeds -  $\frac{1}{2}$  tsp
- -Cumin seeds -  $\frac{1}{2}$  tsp
- -Curry leaves - 4-5
- -Dried red chillies, broken - 1
- -Asafoetida a pinch
- -Cloves -2
- -Cinnamon -  $\frac{1}{2}$  inch stick
- -Carrot finely chopped - 2 tbsp
- -Fresh coriander leaves, chopped - 1 tbsp
- Mix chopped vegetable -  $\frac{1}{2}$  cup
- Turmeric powder 1 to taste
- Coriander powder 1To taste

### *Preparation Method*

- -Whisk together the gram flour, yogurt and ginger-green chilli paste to make a smooth mixture. Add 1 cup of water and salt and mix well. Set aside.
- -Heat the oil in a deep pan and add the mustard seeds, cumin seeds, curry leaves, red chillies, asafoetida, cloves and cinnamon. When the seeds splutter, add the vegetables , cook well
- -Add  $\frac{1}{2}$  cup of water and cook on medium heat till the vegetables are cooked. Add turmeric powder and coriander powder
- -Add the yogurt mixture and continue to cook, stirring continuously, till the mixture thickens slightly. Adjust the salt.
- -Serve hot garnished with the fresh coriander leaves.