



Sweet potato green sabji ( HV )

Serving: 1

Veg

### *Ingredients*

- 1/4 cup Methi leaves chopped
- 1/4 cup Palak leaves chopped
- 1/4 cup Steamed Sweet potato cubed
- 1 tsp cumin seeds
- 1 tsp ginger-garlic-green chilli paste
- 1/2 cup pureed tomato
- 1/2 tsp garam masala
- 1 tsp crushed kasuri methi
- chilli powder and turmeric to taste
- Salt to taste
- Water to taste

### *Preparation Method*

- 1 tsp chopped fresh coriander leaves Method On a low flame, cook the palak and methi with a pinch of sea salt in 2 tablespoons of water till wilted. Let it cool and puree and keep aside.
- Heat a pan and dry roast cumin seeds for a minute.
- Add pureed tomatoes, ginger-garlic-chilli paste and cook for about 3 minutes. Now add powdered masala and let it simmer for about 3 to 5 minutes.
- Add pureed spinach-methi leaves to the mixture, kasuri methi, little water and let it simmer into a gravy-like texture.
- Add steamed cubed sweet potato and let it simmer in the gravy for about 5 minutes. Add sea salt to taste. Serve hot