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Serving: 1 Veg

Ingredients

- 20 grams Soya chunks (soaked in water for 30 minutes and rinsed)
- 1 cup mix vegetable cubes (
 Capsicum, onion, baby corn,
 cucumber, french beans, carrot etc)
- Salt and pepper to taste
- 1 tsp Garam masala
- 1 tsp oregano herbs
- 1 tsp Chilli flakes
- 1 tbsp lemon juice
- Chopped coriander to garnish
- 1 tsp oil

Preparation Method

- take a wok / pan and heat it over moderate flame. Add the prepared soya chunks in the wok and stir-fry them till they turn golden in colour. Stir-frying the soya chunks will give a crunch to the salad recipe. Remove and keep them aside.
- Now in the same wok, add vegetables, . Saute both of them for a few seconds so that they get slightly crunchy.
- Now add all the spices, Mix well
- In a serving bowl, add vegetables, top with soya chunks, than add lemon juice and garnish with coriander. Serve