



## Avocado Sabji\*

Serving: 1

Veg

### *Ingredients*

- -Avocado (1 small size )
- -Onion (1 medium size piece)
- -Lemon juice (1 tsp )
- -Coriander leaves (3 tsp )
- -Oregano (1 tsp ) (optional)
- -Salt (as per taste)
- -Red chili powder (2 tsp )
- -Coriander seeds powder (1 tsp)
- -Cumin seed powder (1 tsp)
- -Oil (2 tsp )

### *Preparation Method*

- -Pressure cook Avocado for 2 to 3 whistles.
- -Chop onion in medium pieces, cut coriander leaves.
- -Heat oil in the pan and add onion.
- -Cook onion till it becomes golden brown in color.
- -Add salt, chili powder, cumin seed powder, coriander seed powder and saute till all ingredients are mixed properly.
- -Add boiled Avocado.
- -Cook for 1 to 2 minutes. All ingredients should be mixed well.
- -Add oregano and chopped coriander leaves and mix and switch off the flame.
- -Avocado Sabzi is ready.