



## Mushroom and Capsicum Sabji ( LV)

Serving: 1

Veg

### *Ingredients*

- -Green capsicum cut into cubes 2 medium
- -Mushroom -  $\frac{1}{2}$  cup
- -Oil 2 tsp
- -Green chillies finely chopped 2-3
- -Turmeric powder  $\frac{1}{4}$  tbsp
- -Coriander powder 1  $\frac{1}{2}$  tbsp
- -Red chilli powder  $\frac{1}{2}$  tbsp
- -Garam masala powder  $\frac{1}{2}$  tsp
- -Salt to taste
- -Lemon juice-  $\frac{1}{2}$
- -Fresh coriander sprigs 7-8

### *Preparation Method*

- -Heat oil in a non- stick pan. Add ginger, green chillies and saute till turns golden.
- Add capsicum, mix and cook for a minute. Add mushrooms , cook till its done .
- -Add turmeric powder, coriander powder, chilli powder, garam masala powder and salt, mix well and cook for 2 minutes.
- - Add lemon juice and mix well.
- -Roughly chop fresh coriander sprigs, add to pan and toss to mix.
- -Serve hot.