



Mushroom kheema (LV)

Serving: 1

Veg

Ingredients

- 100 grams button mushrooms finely chopped
- 1 tsp oil
- 2 small green chillies , finely chopped
- 1 tsp chaat masala
- 1/2 tbsp ginger-garlic (adrak-lehsun) paste
- 1/4 cup tomato , finely chopped
- salt to taste
- 1/4 cup chopped onions
- 1 tsp lemon juice
- 1 tbsp chopped coriander (dhania)

Preparation Method

- Heat the oil in a pan, add the mushrooms and saute on a medium flame for 4-5 minutes or untill cooked .
- Remove and keep aside.
- In the same pan and oil, add the onions and saute for 1 minute.
- Add the tomato, ginger-garlic paste, chaat masala, green chillies, coriander, mix well and cook for 1 minute.
- Cool and add the lemon juice and mix well.
- Add the mushrooms and mix well and cook for more 30 seconds.
- Serve hot.