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Serving: 1 Veg

## Ingredients

- -1/2 cups shredded spinach (palak) or any green leafy vegetable your choice
- 10-15 soaked and boiled kabuli chana
- -1 tsp olive oil
- -1 tsp finely chopped garlic (lehsun)
- $-\frac{1}{2}$  tsp finely chopped green chillies
- -2 tbsp finely chopped spring onions whites
- $-1^{1/2}$  cups basic vegetable stock
- · -salt and to taste
- -1 tbsp lemon juice

## Preparation Method

- Heat the olive oil in a deep non-stick kadhai, add the garlic, green chillies and spring onion whites
- And sauté on a medium flame for a minute.
- Add the spinach and kabuli chana and sauté on a medium flame for another 2 minutes.
- Add the basic vegetable stock, salt, pepper, oregano and lemon juice, mix well and bring to a Boil.
- Serve immediately.