



Sev Tamatar



Ingredients

- 2 cups chopped tomatoes
- 1/2 cup chopped onions
- 1 tablespoon chopped ginger
- 1 tablespoon chopped garlic
- 1 teaspoon cumin seeds
- 1 teaspoon coriander powder
- 1/2 teaspoon red chili powder
- 1/2 teaspoon turmeric powder
- 1/4 teaspoon garam masala
- 1/4 teaspoon chaat masala
- 1/4 cup water
- 1 tablespoon lemon juice
- 1/2 cup sev (fried gram flour noodles)
- Salt to taste
- Oil for cooking

Method:

1. **Prepare the Sev:** If not using store-bought sev, make it by heating oil in a pan, adding gram flour, and frying until golden brown and crispy. Drain and set aside.
2. **Sauté Aromatics:** Heat oil in a pan over medium heat. Add cumin seeds and let them sizzle for a few seconds. Then, add chopped onions, ginger, and garlic, and sauté until softened and fragrant.
3. **Add Spices:** Stir in coriander powder, red chili powder, turmeric powder, garam masala, and chaat masala. Cook for 30 seconds, stirring continuously, to release their aromas.
4. **Simmer Tomatoes:** Add chopped tomatoes and water to the pan. Cover and cook for 5-7 minutes, or until the tomatoes are softened and the sauce has thickened.
5. **Add Sev and Lemon Juice:** Stir in the prepared sev and lemon juice. Cook for another minute, or until the sev is heated through and the flavors have blended.
6. **Season and Serve:** Season with salt to taste and serve hot with roti, naan, or rice.