**Dum Arbi Masala**

Prep time: 30 Min Cook time: 40 Min

**Ingredients:**

* 250g arbi (colocasia) – rinsed, peeled, and thickly sliced
* 1 tsp turmeric powder (haldi)
* 1 tsp coriander powder
* 1 tsp cumin powder
* 1 tsp red chili powder
* Low sodium salt, to taste
* Oil, for shallow frying
* 1 tsp cumin seeds (jeera)
* ½ tsp carom seeds (ajwain)
* A pinch of asafoetida (hing)
* 1 onion, finely chopped
* 1 green chili, slit
* 1 tsp ginger-garlic paste
* 2 tomatoes, finely chopped
* ½ cup curd (whisked)
* 1 cup water
* 1 tsp dried fenugreek leaves (kasuri methi), crushed
* ½ tsp garam masala
* 2 tbsp fresh coriander leaves (dhaniya), finely chopped

**Instructions:**

**Marinate & Fry the Arbi**

1. In a bowl, mix arbi slices with ¼ tsp turmeric, ½ tsp chili powder, and ¼ tsp salt.
2. Let it marinate for 30 minutes.
3. Heat oil in a pan and shallow fry the arbi on medium flame until golden brown and crisp.
4. Drain and set aside.

**Prepare the Masala Base**

1. Heat 2 tbsp oil in a large kadai.
2. Add jeera, ajwain, and hing, and sauté until aromatic.
3. Add chopped onions, green chili, and ginger-garlic paste. Sauté until onions turn golden brown.

**Cook the Tomato & Spice Mix**

1. Add ¼ tsp turmeric, red chili powder, coriander powder, cumin powder, and salt.
2. Stir well and sauté until the spices are fragrant.
3. Add chopped tomatoes and cook until they turn soft and mushy.
4. Lower the heat, add whisked curd, and stir continuously to prevent curdling.
5. Cook until oil starts releasing from the masala.

**Simmer the Arbi**

1. Add the fried arbi to the masala and mix well.
2. Pour 1 cup water, adjust consistency as needed.
3. Cover and simmer for 15 minutes until the arbi is well-cooked.

**Garnish & Serve**

1. Add kasuri methi, garam masala, and chopped coriander leaves.
2. Mix well and remove from heat.
3. Serve hot with roti or rice.