**Gajar Matar Sabzi**

Prep time: 10 Min Cook time: 15 Min

**Ingredients:**

* 3 carrots, peeled & diced
* 1 cup green peas
* 1 medium onion, roughly chopped
* 1 tomato, roughly chopped
* 1 inch ginger, grated
* 1 green chili, chopped
* ¼ cup water
* 1 tbsp ghee
* 1 tsp cumin seeds (jeera)
* ¼ tsp turmeric powder (haldi)
* 1 tsp coriander powder (dhaniya)
* ½ tsp red chili powder (degi mirch)
* A pinch of asafoetida (hing)
* Low sodium salt, to taste
* 2 tbsp fresh coriander leaves, chopped

**Instructions:**

1. Blend onion, tomato, ginger, green chili, and water into a smooth paste.
2. In a kadai, heat ghee and add cumin seeds. Once they crackle, add the blended paste, turmeric, coriander, red chili powder, hing, and salt. Sauté until the oil separates.
3. Add carrots and peas, mix well, cover, and cook until tender, stirring occasionally.
4. Garnish with coriander leaves and serve hot with roti.