**Gatte ki Sabzi**

Prep time: 20 Min Cook time: 20 Min

**Ingredients:**

* 2 cups besan (gram flour)
* 1 pinch asafoetida (hing)
* 1 tsp turmeric powder (haldi)
* ½ tsp carom seeds (ajwain)
* 1 tsp red chili powder
* 2 tsp coriander powder (dhaniya)
* Low sodium salt, to taste
* 3 tbsp oil
* 1 cup curd (yogurt)
* ½ cup onion, roughly chopped
* ½ tsp garlic, chopped
* ½ tsp ginger, chopped
* 1 tsp cumin seeds (jeera)
* 3 cloves
* 1 inch cinnamon stick
* 2 green cardamoms
* 1 bay leaf (tej patta)
* 2 tbsp fresh coriander leaves, chopped

**Instructions:**

1. In a bowl, mix besan, hing, ¼ tsp turmeric, ajwain, ½ tsp red chili powder, 1 tsp coriander powder, and salt. Add 3 tbsp oil and 2 tbsp curd. Gradually add water to knead a semi-soft dough.
2. Boil 4 cups of water in a large pan. Divide the dough into 4 parts, roll each into a cylindrical shape, and slice into discs.
3. Place the gatte in boiling water. Once cooked, they will float. Remove them with a slotted spoon and let cool. Reserve 1 cup of the cooking water.
4. Blend onion, garlic, and ginger with 2 tbsp water to make a paste. Whisk the curd and set aside.
5. Heat 2 tbsp oil in a pan. Add cumin seeds, cloves, cinnamon, cardamoms, and bay leaf. Fry until crackling.
6. Add the onion paste and cook until golden. Switch off the heat and mix in the whisked curd, stirring continuously over low heat.
7. Add ½ tsp turmeric, 2 tsp red chili powder, and 1 tsp coriander powder. Sauté for 2 minutes until oil separates.
8. Add the reserved gatte cooking water, salt, and simmer. Once boiling, gently add gatte pieces and simmer until the gravy thickens.
9. Garnish with coriander leaves and serve hot with roti or steamed rice.