**Shalgam Masala (Turnip Curry)**

Prep time: 10 min Cook time: 20 min

**Ingredients:**

* 1 cup diced turnip
* 1 onion, 1 tomato, ginger-garlic paste
* ½ tsp turmeric, chili, garam masala
* 1 tsp oil, salt
* Fresh chopped coriander for garnish

**Instructions:**

1. Sauté onion and paste in oil.
2. Add tomatoes, spices, turnip.
3. Cook until soft and flavors blend.
4. Garnish and serve warm with phulka.