

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	3	Medium	Tomatoes	Chop
2		Medium	Capsicums - Green (Simla Mirch)	Chop
1		Large	Onion	Chop
100		Grams	Mushrooms	Cut to medium pieces
2		Tablespoon	Cooking Oil	Heat Oil
1		Teaspoon	Ginger Garlic Paste	Add
1/4		Teaspoon	Turmeric Powder	add
1		Teaspoon	Chilly Powder, Red	Add
1		Tablespoon	Coriander Powder	Add
1/2		Teaspoon	Garam-Masala	Powdered
		As Required	Coriander Leaves (Kothmeer)	For garnish

Method

- # First chop onions,tomatoes,capsicum .
- # Cut mushroomsin to medium size pieces.
- # Heat oil in a pan, add onions to it. Fry the onions till they are golden brown.
- # Add ginger garlic paste and turmeric powder.
- # After frying it for a minute add redchilli powder
- # Fry it for a minute taking care not to burn the redchilli powder.
- # Finally add capsicum and allow it to fry for 3 mins and add tomatoes.
- # Allow them to cook for 5 min.

- # Now add a little water if required and add salt, coriander powder and garam masala powder.
- # Mix it and add mushrooms to it.
- # Cook it till capsicum and mushrooms become soft and tender.
- # Decorate it with coriander leaves.