

Veg Kolhapuri

Makes- 4 cups

Ingredients

- * 2 chopped carrot
- * 1/2 cup chopped cauliflower
- * 1 chopped potato
- * 4 chopped Baby Onions
- * 4 cloves garlic
- * 1 handful chopped coriander leaves
- * 1/2 teaspoon turmeric powder
- * Salt to taste
- * 1/4 cup chopped green beans
- * 4 finely chopped tomato
- * 4 tablespoon peas
- * 1/2 inch ginger
- * 4 teaspoon Refined oil
- * 1 teaspoon Red chilli powder

For the paste:

- * 1/4 cup washed & dried coconut
- * 10 clove
- * 1 teaspoon black pepper
- * 2 teaspoon sesame seeds
- * 1 piece cinnamon
- * 1 teaspoon cumin seeds
- * 2 teaspoon coriander seeds
- * 4 washed & dried red chilli
- * 1 teaspoon fennel seeds
- * 4 bay leaf
- * 2 black cardamom

Recipe

- Pressure cook carrots, potatoes, beans, peas and cauliflower till the vegetables are cooked.
- Soak the ingredients (for paste) for 10 mins and grind it to smooth paste and keep aside.
- Grind ginger and garlic to a coarse paste.
- Heat oil in a large pan over medium flame. Add the ginger garlic paste and stir-fry for a minute.
- Add the onions, red chilli powder, turmeric powder and saute until onions turn golden, about 3 to 5 minutes. Then add tomatoes and salt.
- Stir well and cook until the oil starts to separate. Now, add the ground paste and cook till oil start separating. Pour a cup of water.
- Stir well and cook for 4 to 5 minutes. Add the cooked vegetables and simmer for another 4 to 5 minutes.
- Keep stirring the mixture from time to time. Garnish with coriander leaves. Serve as a side dish with rice, phulkas or paratha.