



# MY RECIPE BOOK

By





# GARAM MASALA



## **STEPS:**

1. HEAT OIL IN A PAN.
2. ADD CHOPPED ONIONS AND SAUTÉ UNTIL GOLDEN BROWN.
3. ADD GINGER-GARLIC PASTE AND COOK FOR 1 MINUTE.
4. ADD CHOPPED TOMATOES, AND COOK UNTIL SOFT.
5. STIR IN GARAM MASALA, TURMERIC POWDER, AND RED CHILI POWDER.
6. COOK FOR ANOTHER MINUTE.
7. ADD THE MIXED VEGETABLES AND STIR WELL TO COAT THEM WITH THE SPICES.
8. POUR IN WATER, ADD SALT, AND COOK FOR 10-15 MINUTES, UNTIL THE VEGETABLES ARE TENDER.
9. GARNISH WITH FRESH CORIANDER LEAVES.