



MY RECIPE BOOK

By



KITCHEN KING MASALA



STEPS:

1. HEAT OIL IN A PAN, AND SAUTÉ ONIONS UNTIL GOLDEN.
2. ADD GINGER-GARLIC PASTE AND CHOPPED TOMATOES.
3. COOK UNTIL THE TOMATOES SOFTEN.
4. STIR IN SWADSUGAM KITCHEN KING MASALA AND COOK FOR 2 MINUTES.
5. ADD MIXED VEGETABLES, SALT, AND A LITTLE WATER.
6. COVER AND COOK UNTIL VEGETABLES ARE TENDER.
7. GARNISH WITH FRESH CORIANDER LEAVES AND SERVE WITH RICE OR ROTI.