

curry & garam masala githeri



If you love githeri, this recipe will be among your faves. If you do not quite like githeri, this may be the recipe you forever fall in love with. :)



Ingredients

2 cups of boiled maize and beans

2 large potatoes, peeled & cubed

2 carrots, cubed

Fresh dania (both leaves and stems)

½ green hoho, cubed

1 red onion, diced

1 tomato, minced

½ a teaspoon of black pepper

1 teaspoon of garam masala

½ a teaspoon of paprika

½ a teaspoon of turmeric

Salt to taste

Vegetable oil for frying

Method

In your sufuria, add some oil and salt. Let this be followed by the red onion, hoho and dania stems. Let this simmer on medium low heat until soft and fragrant. Then add the tomatoes and the spices. Add some water or stock, then simmer for a few minutes..

Add the potatoes, and allow them to cook three quarter way. Add the boiled maize and beans then the carrots, and allow everything to simmer until done.

Garnish with freshly chopped dania and serve



SERVE WITH: some fresh avo!!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/curry-garam-masala-githeri/>

Video: <https://youtu.be/ye5fW5RqWnY>