



Tomato Curry

Serve: 2

Courses: Main Course

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 3 tomatoes, coarsely chopped
- 2) 1 onion, chopped
- 3) 1 tbsp besan, mixed with water
- 4) 2 green chillies
- 5) 1 dry red chilli
- 6) 1 tsp turmeric powder
- 7) 1 tsp coriander powder
- 8) 1 tsp mustard seeds
- 9) 1/2 tsp fenugreek powder
- 10) 4-5 curry leaves
- 11) 1/2 tbsp Figaro Pure Olive Oil
- 12) Salt, to taste

Methods:

Step 1: In a pan, heat Figaro Pure Olive Oil. Splutter mustard seeds and curry leaves. Add red and green chillies and onion. SautÃ©.

Step 2: Add tomatoes and spice powders. Add besan mix.

Step 3: Stir continuously for 5-10 minutes till curry is cooked.

Step 4: Serve hot with rice.

THANK YOU

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