

Mix Veg Sabji

Mixed Veg is something that I often make when hosting danner at home because it is one subri which everyone likes. Made with lots of veggies like cauliflower, beans, carrott his restaurant style mixed recipe is wonderfully spiced and pairs beautifully with homemade nam or landoor iroti.

0

C

23

Created by Seema

⊕ ≒ =



How to Make It

O 1. STEP Dry roast 2 teaspoons of coriander seeds for around 2 minutes in a pan on medium heat. Remove the seeds from the pan and then crush them using a mortar and pestle. Set it aside,

Meanwhile, take another pan and put it on medium heat. Once the pan is hot, add \mathbb{I} tablespoon of oil.

4.STEP

Cook the veggies for around 5 minutes on medium heat, until they have a light color on them (very light brown). Remove the veggies on a plate. To the same pan, now 1 more tablespoon of oil. Add 2 cloves and then 1 medium chopped red omon (finely chopped using a food processor). To serve, top with some grated paneer or small paneer cubes. Enjoy with hot rotis.

Ingredients

Mixed Vegetables Spices Onion & Tomato Ginger-Garlic

Comments

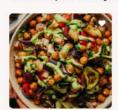
Ritu Aggarwal

Best recipe website for making yummy and good food in home

Sheetal Mitha

Awesome and easy recipe methods for cooking something new at home.

Other Recipes You May Like

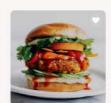


Vegetable Bowl



Juicy Lucy Hamburger





Spicy Tofu Burgers



Vegetarian Chili



Malai Kofta





Tastemyfood.online

Kadhai Paneer Home Malai Kofla About Mix-Ver Recipe Contact

Juicy Lucy Hamburger Red Curry Chicken Stir Spicy Tofa Burgers Vegetable Bowl

Privacy Policy Terms & Conditions Disclaimer