



Mix Veg Sabji

Mixed Veg is something that I often make when hosting daaner at home because it is one sabzi which everyone likes. Made with lots of veggies like cauliflower, beans, carrots this restaurant style mixed recipe is wonderfully spiced and pairs beautifully with homemade naan or tandoori roti.

Active Time
20 mins

Total Time
20 mins

Yield
Serves 2

Created by **Senna**
8 recipes



How to Make It

- 1. STEP**
Dry roast 2 teaspoons of coriander seeds for around 2 minutes in a pan on medium heat.
- 2. STEP**
Remove the seeds from the pan and then crush them using a mortar and pestle. Set it aside.
- 3. STEP**
Meanwhile, take another pan and put it on medium heat. Once the pan is hot, add 1 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 onion (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**
12 days ago
★★★★☆
Best recipe website for making yummy and good food in home.
- Sheetal Mitha**
2 days ago
Awesome and easy recipe methods for cooking something new at home.

Other Recipes You May Like



Vegetable Bowl



Juicy Lucy Hamburger



Masala Idli



Spicy Tofu Burgers



Vegetarian Chili



Malai Kofta



Mix Veg Sabji



Kadhai Paneer