

Recipe- Mirch Ka Salaan

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Ingredients

Green Chilli Moti 5 nos

Grated Paneer 3 tbsp
(or according to taste)

For Gravy

Oil 1 tbsp

Jeera 1 tsp

Hing /Asafoetida 1 pinch

Ginger Paste 2 tsp

Tomato Puree 5 tbsp

Salt 1 tsp (or according to taste)

Method

- Wash Green chili properly, wipe with clean kitchen towel.
- Slit them, remove the seeds and keep aside.
- Now we will prepare stuffing.
- Take a small bowl, mash well boiled potato and grated paneer.
- Add salt, jeera powder, black salt and chaat masala mix well.
- Reserve around 2 tbsp of stuffing for gravy.)
- Not take 1-2 tbsp oil in a flat pan and fry stuffed chili from all sides.
- Cover the pan and leave on low flame for around 5-6 minutes.
- Check when chilis are soft switch off the flame and keep aside.
- Take 1 tbsp oil in a pan and heat on high flame.
- When oil is hot enough add jeera and let it cracker.
- Add asafoetida, ginger paste, turmeric powder, coriander

powder and fry.

- Add tomato puree and fry till it leave sides of the pan.
- Switch off the flame and cover the pan.
- Now take curd in a small bowl and beat well for few seconds so that their is no lumps.
- Add this curd to the gravy and mix well.
- switch on the gas on medium flame, fry and keep string otherwise it will curdle.
- When a boil comes turn the gas to low flame and add reserved stuffing mix well.
- Add sufficient water (depends how thick you want the gravy) cover the pan and let it boil.
- Check in 3-4 minutes if gravy starts leaving oil.
- Switch off the gas.
- For serving take gravy in a bowl and slip the chills inside.
- Serve hot with puri, naan, chapati or rice.

Tips

Switch off the flame before adding curd.

Keep stirring after adding curd as it can curdle otherwise.

Remove seeds from chilis or it can go really hot.