

Baigan Bhartha with Peas

Ingredients

1 Medium size Aubergine
50 gm Frozen or fresh peas
2 Tomatoes finely chopped
2 Onions finely chopped
3 Cloves Garlic thinly sliced
1 tsp Garam masala
½ tsp Turmeric powder
3 tsp Vegetable oil

Salt and Chillies to taste

Fresh coriander leaves for garnishing

Serves 3 - 4

Cooking Method

- Roast the aubergine on gas burner over medium heat turning regularly for even roasting.
- Peel of roasted skin of aubergine once it is cooled after roasting.
- Mash the roasted aubergine.
- Heat the oil in pan and add chopped onions & chillies. Fry over medium heat till golden brown.
- Add sliced garlic and salt to taste.
- Add turmeric powder & garam masala and stir for couple of minutes.
- Add chopped fresh tomatoes and cook until the oil separates.
- Add peas and mashed aubergine. Cook for few minutes over medium heat.
- Garnish with fresh coriander leaves before serving.

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