Posted on 16 October 2012

by Anjana Chaturvedi

Shimla Mirch Aloo Subzi (Capsicum Potato Curry)



Ingredients

Capsicum-2
Boiled potato-2
Tomato-1
Ginger-1 tsp
Cumin seeds-1/2 t.s
Mustard seeds-1/2tsp
Crushed peanuts-2 tbls
Whole coriander-1 tbls
Asafoetida-1/4 tsp
Crushed red chillies-1 tsp
Mango powder-1/2 t.s
Curry leaves-8
Oil-2 tbls
Salt-1/2 tsp

Preparation

1. Chop potato and capsicum into cubes.
2. Chop tomato finely, grate the ginger and crush whole coriander seeds.
3. Heat oil in a pan add mustard seeds and asafoetida,when they start crackling add peanuts ,crushed coriander seeds and curry leaves,stir till done.
4. Now add turmeric and then add capsicum,ginger and salt.mix and cover with a lid and cook on low heat for 2.3 minutes or till capsicum get cooked but remain crunchy.
5. Now add potato ,tomato, and all the spices ,mix ,cover and cook for 2 minutes.

Cooks Note

Potato and capsicum stir fry. Serve with rice daal or bread(roti)

http://maayeka.blogspot.com [6]