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*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 tbs  
Whole coriander-1 tbs  
Asafoetida-1/4 tsp  
Crushed red chillies-1 tsp  
Mango powder-1/2 t.s  
Curry leaves-8  
Oil-2 tbs  
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)

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