



---

Posted on 16 October 2012  
*by Anjana Chaturvedi*

## Stir Fried Carrots



## Ingredients

Carrots - 400gms  
Cabbage - 150gms  
Mildly piquant green chillies (or Capsicum) - 10 (in case you're using capsicum - 1)  
Lemon juice - 1.5 tblsp  
Sugar - 2 tblsp  
Salt - 1 tsp  
Turmeric - 1/2 tsp  
Oil - 2 tblsp  
Mustard seeds - 1 tsp  
Curry leaves - 10

## Preparation

- 1 Scrape the carrots and then slice into thin strips.
- 2 Make thin lengthwise slices of the green chillies and grate the cabbage.
- 3 Heat oil in pan, add mustard seeds and asafoetida, and when it starts crackling, add curry leaves and green chillies and saute for a few seconds.
- 4 Now add turmeric, stir and then add carrot and salt, mix, cover and cook for 1 minute or till half cooked .
- 5 Add grated cabbage and mix. Then add sugar and lemon juice.
- 6 Stir fry for a few seconds to mix all and to dry up the extra moisture.

## Cooks Note

Stir fried carrots, peppers and cabbage - a modified version of the Gujarati 'Kachumber'.  
Serving suggestions - Works best as a side with dhokla, daal, rice or as a salad.

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