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Drumstick Curry



Ingredients

Drumsticks-3
Tomato,chopped-3
Green peas,boiled -1/2 cup
Green chilies,chopped-1 tsp
Ginger- chopped-1/2 tsp
Turmeric powder-1/2 tsp
Chili powder-3/4 tsp
Coriander powder- 1 tsp
Sugar-1/2 tsp
Yoghurt- 2 tsp
Salt- to taste
Tempering:
Cooking oil- 2 tbsp
Cumin seeds- 1/2 tsp
Mustard seeds- 1/2 tsp
Asafoetida- 1/3 tsp
Curry leaves- 8
Preparation Time
15
min
Cooking Time
20
min

Preparation

1. Wash and scrape or peel the drumsticks and chop into 2.5 inch pieces.
2. Grind tomatoes,green chili and ginger and make a smooth puree.
3. Add 1.5 cup water,1/2 tsp salt, 1/3 tsp turmeric and chopped drumsticks in the pressure cooker.
4. Pressure cook for 1 whistle, wait for 2-3 minutes and then release the pressure, strain the drumsticks and wash with water to stop further cooking.
5. Heat oil in a pan and add cumin, mustard seeds, asafoetida and cury leaves.
6. When mustard start crackling add the tomato puree and cook for 5 minutes till it start to thicken.
7. Now add boiled peas,curd,sugar,all the spices and boiled drumsticks.
8. Cover and simmer till the gravy become thick and oil start showing from the sides of the pan.

9 Add chopped fresh coriander and serve.

10 Serving suggestions: serve as a side dish with any Indian meal.

Cooks Note

Preparation time: 15 min
Cooking time: 20 minute
Serving: 5

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