

Red Gravy Aloo Tamatar Subzi (5 mins Recipe)

Ingredients

Boiled potatoes.....	250 gms
Farmer Brands Red Gravy	200 gms
Butter	20 gms
Tomato.....	1 no
Fresh Coriander.....	15 gms
Green Chillies.....	5 gms
Salt to taste	
Farmer Brands Garam Masala	3 gms
Ginger.....	5 gms
Ghee.....	30 ml
Kasoori Methi	1 gm

Preparation

- The Boiled potatoes – Peel & slightly mash with hand roughly to form small chunks.
- The vegetables – clean, wash and chop coriander, scrape, wash and cut ginger, wash and slit green chillies, wash and cut tomato into quarts.

Cooking

- Heat Ghee in a handi and add Mustard seeds and stir till crackle. Add curry leaves ginger juliennes & green chilli slits and sauté over medium heat.
- Add Farmer Brands Red Gravy & sauté for 2 minutes.
- Add the Boiled Potatoes and tomatoes and sauté.
- Add water for desired consistency and boil, cook till the fat leaves the curry
- Sprinkle Garam Masala & Kasoori Methi and Butter and stir. Adjust the seasoning.

To Serve

- Transfer to a bowl & garnish with coriander, ginger, green chillies.
- Serve it with rice or chapatti.

