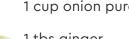


Ingredients



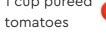
½ cup of oil

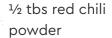




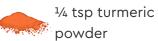
1 tbs ginger garlic paste

1 cup pureed

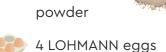




1 ½ tsp coriander powder



½ tsp cumin



1½ tsp salt or to taste



½ cup yoghurt

3 – 4 green chilis



2 tbs coriander

1 tsp whole spices powder



- Put 1/2 cup of oil in a pan
- Add 1 cup onion pureed and cook for 2 minutes
- Add ginger garlic paste and saute.
- Then add pureed tomatoes, red chili powder, coriander powder, turmeric powder, cumin powder and salt.
- Mix and cook until oil separates





- Cover the pan and cook for 6 8 minutes
- Put in mince gg balls, green chilis, green coriander and whole spices powder
 - Cover the pan and cook on low flame for 10 - 12 minutes





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