



# Green Peas Masala

NIBBLEDISH CONTRIBUTOR

## Ingredients

Green Peas - 2 cups ( I used frozen peas, can also use fresh peas)

Onion - 2(if it is small ; 1 if it is big) (chopped)

Tomato - 2 (chopped)

turmeric powder- 1/4 tsp

Red chillies powder - 1/2 tsp (acc to taste)

Salt to taste

garam masala powder - 1/2 tsp (acc to taste)

Heavy cream - 1/4 cup (I used whole milk)

coriander leaves - 2 tbsp (chopped)

Oil - 2 tsp(can also use butter or ghee)

Cumin - 1/2 tsp

Green chillies - 1(acc to taste)

giner - 1 tsp (chopped)

## Instructions

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Take a pan, pre heat oil, splutter cumin seeds, add green chillies and ginger and saute for a minute. Now add onion, stir it till it becomes transparent, now add tomato to it and mix it well. Add a cup or two of water, turmeric powder, garam masala powder, salt and chillies powder and let it boil for another 3 mts. Now add the green peas to it and mix it well and let everything cook for 7 to 10 mts. depending upon how long peas takes to cook. Frozen peas took 7 mts to fully cook and mix with the other ingredients. Now add the cream and let it mix for another 2 mts. Turn off the stove and garnish it with coriander leaves. This can be a wonderful side dish for chapathi, poori...