

INGREDIENTS

250 Grams Harvest Gourmet Chargrilled Pieces

20 Grams Tomato Puree

15 Grams Lemon Juice

5 Grams Chili Powder

2 Tablespoons Cooking Oil

80 Mililiters Cooking Oil

8 Grams Cumin Seeds, white

20 Grams Ginger Paste

20 Grams Garlic Paste

12 Grams Chili Powder

10 Grams Garam Masala

15 Grams Coriander Powder

1 Gram Fenugreek leave

5 Grams Vegetarian Seasoning

35 Grams Green Chili

150 Grams Tomato Puree

250 Grams Capsicum, Green

150 Mililiters Water

20 Grams Lemon Juice

1 Sprig Coriander Leaves

2 Centimeters Ginger



PREPARATION

- 1.** Marinate the Harvest Gourmet Chargrilled pieces with tomato paste, lemon juice and chilli powder in a bowl.
- 2.** Mix well and marinate for 15 minutes.
- 3.** Heat oil in wok till hot. Add the marinated Harvest Gourmet Chargrilled pieces into the wok. Stir-fry for 2 minutes. Transfer and set aside.
- 4.** Heat extra oil in a wok till hot. Add cumin seeds, ginger & garlic paste and stir-fry for 2 minutes until fragrant.
- 5.** Add in extra red chilli powder, garam masala powder, coriander powder, kasoori methi leaves (fenugreek leave) pre-fried Harvest Gourmet Chargrilled pieces and vegetarian seasoning to taste.
- 6.** Cook on high heat for 3 minutes, constantly stirring so it doesn't burn. Add water for the consistency of the gravy. If gravy is too thick, add extra water if necessary.
- 7.** Add green chilli, tomato puree, green capsicum and lemon juice and cook for another 5 minutes. Adjust seasoning to taste if necessary.
- 8.** Remove from heat and transfer to a serving plate.
- 9.** Garnish with sliced coriander leaves and julienne of gingers and serve hot. Serve with Indian bread of your choice or steamed rice.

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