Ingredients

Green Peas-1cup

Big onion-2

Tomato-1

Ginger-garlic paste -1tbsp

Chilly powder-1/2tsp

Coriander powder-2tsp

Turmeric powder-1/4tsp

Garam masala -1/4tsp

Green chilly-1

Curry leaves-1 string

Thick Coconut milk-1cup

Coconut oil-1tbsp

Method

Soak peas in water for at least 4 hours .

After that pressure cook it by adding salt and water.

Heat oil in a pan .Add ginger -garlic paste and saute for 1 minute .

Then add sliced onion ,green chilly ,curry leaves and pinch of salt.

Saute them till the onion become light brown in colour.

Mix all the powders in 2tbsp of water and add this mix to the onion ..

Cook it until the raw smell goes.Now add tomato pieces and stir well ..

Saute them well until the oil began to separate .

Add cooked peas to this mix and stir well ..Allow to boil .

Finally add thick coconut milk to this and boil for 1 minute by stirring continuously .Check the salt

If u dont want to add coconut milk u can omit this step.

Transfer this peas masala to the serving dish and decorate with coriander leaves

Love

:)

Veena