Ingredients

Mushroom - 250 gm

Chilly powder-1/4 tsp

Coriander powder-1/2 tsp

Garam masala-1/4 tsp

Freshly crushed Pepper-1/2tsp

Green chilly - 1

Medium big onion - 2- finely chopped

Ginger finely chopped -1/2 tsp

Curry leaves-2 strings

Mustard seeds-1/4 tsp

Dry red chilly-2 (slits)

Coconut oil-2 tbsp

Coconut pieces-few

Tomato-1/2

Thick coconut milk-1/4 cup

Salt- to taste

Method

Wash and cut the mushroom into medium-sized pieces..

In a kadai add this mushroom pieces along with chilly powder,coriander powder,garam masala,crushed pepper,salt and thick coconut milk..Cover the kadai and cook this in medium flame until the mushroom gets cooked and dry ..In this stage masala will be covered all over the mushrooms..

Now take another pan and heat oil and temper mustard seeds,dry chilly and curry leaves (1 string).Now add chopped coconut pieces and ginger one by one to this and saute until the raw smell goes..Then add finely chopped onion ,green chilly slits and pinch of salt ..Mix well and saute until the onion turn into light brown color..

Now its time to add the cooked mushroom to this onion mix .If u want u can add half of the tomato pieces to this ...It's optional .Mix well and cook in low flame for at least for 10 minutes . Finally garnish with curry leaves..

So the yummy mushroom piralan is ready to serve ..Its a great combo with chapaty ...

Cooking time - 30 minutes

Serves for -2