

METHOD OF PREPARATION – KADHAI VEGETABLES

Ingredients Required for 5 persons.

Potatoes	300 gms / 10.56 oz
Cauliflower	250 gms / 8.8 oz
Green beans	200 gms / 7.04 oz
Carrot / Okra	200 gms / 7.04 oz
Green Peas	50 gms / 1.76 oz
Green chillies – Whole	3
Cooking oil	Enough for deep frying
Curry leaves	6 twigs (kadi) / 60 leaves
Cilantro/Kothmir/Hara Dhanya	2 Small bunches
Mustard seeds	5gms / One Teaspoon
Ustad Banne Nawab's Kadhai Vegetables Masala	1 packet

STEPS OF COOKING:

1. Wash and cut all vegetables in appropriate sizes.
2. In a kadai (wok), heat enough oil for deep frying Potatoes, Green beans, Carrots / Okra and Green Peas. On high flame, deep fry all the above vegetables for about 10 minutes, remove and keep aside.
Don't fry Cauliflowers as they need to be fried separately.
3. **Now fry the Cauliflowers separately for about 2 to 3 minutes only as if done more than that they will crumble and disintegrate.**
4. Make 1 or 2 small incisions in the green chillies and keep aside.
5. Mix entire pouch of Kadhai Vegetables Masala in 50 ml water, make a paste and keep aside.
6. Transfer oil left over after frying into a bowl leaving only 3 tablespoons / 60 ml in the kadai (wok), heat it, add mustard seeds and let them pop, now add green chillies, fry for 30 to 60 seconds and then add curry leaves and let them splutter for 10 to 20 seconds.
7. Add the Masala paste and sauté for 2 to 3 minutes stirring continuously.
8. Now add all the fried vegetables, one bunch of Cilantro / Kothmir / Hara Dhanya and stir fry, stirring continuously till water is absorbed completely.
9. Remove and garnish with one more bunch of Cilantro / Kothmir / Hara Dhanya.