

Tomato Curry

Tomato Rasa Bhaji



- 250gms tomatoes – chopped into one inch pieces or smaller if desired
 - 1 tsp oil
 - ½ tsp mustard seeds
 - ½ tsp cumin seeds
 - 4-5 curry leaves
 - Pinch turmeric
 - Pinch asafoetida
 - 1 tsp grated ginger
 - 1 potato – cooked and mashed – optional – to thicken
 - 1 to 2 Tbsp roasted peanut powder
 - 1 Tbsp dry coconut - optional
 - Sugar and salt for taste
 - Coriander leaves
1. Heat the oil and add the mustard seeds. When they pop add the cumin, curry leaves, turmeric, asafoetida and ginger. Cook for 30 seconds.
 2. Add the tomato and continue stirring occasionally until cooked. Water can be added for a more liquid curry.
 3. Add the roasted peanut powder, sugar, salt and coconut if using, plus the mashed potato. Cook for another minute. Serve with fresh coriander leaves.