

# Okra / Ladies Finger Curry

## Bhendi Bhaji



- 250 gms okra (ladies finger) – cut into one cm pieces
  - 2 tsp grated ginger
  - ½ tsp mustard seeds
  - 1/2 tsp cumin seeds
  - 2 tsp oil
  - Salt to taste
  - Pinch asafoetida
  - 2-3 tsp roasted peanut powder
  - Coriander leaves
1. Heat the oil and add the mustard seeds. When they pop add cumin, asafoetida and ginger. Cook for 30 seconds.
  2. Add the okra and salt and stir until cooked.
  3. Add the peanut powder, cook for another 30 seconds.
  4. Serve with coriander leaves.