Carrot Curry

Gajjar Bhaji

- ½ cup carrots – chopped or grated
- 1 tsp oil
- ½ tsp cumin seeds
- ½ tsp ginger
- 2 pinch cinnamon
- 2 pinch black pepper
- 2 tsp fresh coconut (dried if not available)
- Salt to taste
- 5 curry leaves
- Coriander leaves

1. Heat oil, add cumin seeds, salt, ginger and curry leaves.
2. Add carrots and fry for 2 minutes.
3. Add a little water (if using carrot pieces) and remaining spices. Fry until the carrots are soft.
4. Add coriander for garnish.

Optional: add green peas (4 tsp) when adding the water.