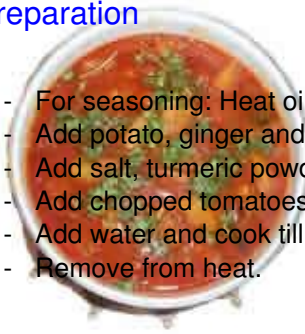

Tomato curry

Author: priya

Preparation



- For seasoning: Heat oil. Add panch phoron, bay leaf and whole red chili. Fry for 30 seconds.
- Add potato, ginger and onion. Fry for a few minutes.
- Add salt, turmeric powder & red chili powder. Fry for a few minutes.
- Add chopped tomatoes, green chili, salt and sugar. Fry for few minutes.
- Add water and cook till potatoes are cooked properly and gravy just thickens.
- Remove from heat.

Notes

Garnish with chopped cilantro leaves and serve with roti, puri or paratha.

[Back](#)

Preparation Time	5 min	Difficulty	very simple
Portions	1 portion	Amount	
Country/Region		Costs per Portion	