

## Vegetable kofta curry

### Ingredients:

#### For the koftas:

2 cups mixed vegetables (carrots, peas, cauliflower, etc.), grated or minced

1/2 cup chickpea flour (besan) or breadcrumbs

1 small onion, finely chopped

2 green chilies, finely chopped

1/4 cup fresh coriander leaves, chopped

1/2 teaspoon cumin powder

1/2 teaspoon garam masala

Salt to taste

Oil for frying

#### For the curry sauce:

2 tablespoons oil

1 onion, finely chopped

2 tomatoes, pureed

2 teaspoons ginger-garlic paste

1 teaspoon cumin powder

1 teaspoon coriander powder

1/2 teaspoon turmeric powder

1/2 teaspoon red chili powder (adjust to taste)

1/2 teaspoon garam masala

Salt to taste

1 cup water

1/4 cup fresh cream (optional)

Fresh coriander leaves for garnish

### Instructions:

In a mixing bowl, combine the grated or minced mixed vegetables, chickpea flour or breadcrumbs, chopped onion, green chilies, coriander leaves, cumin powder, garam masala, and salt. Mix well until everything is evenly combined.

Shape the vegetable mixture into small balls or patties and set them aside.

Heat oil in a deep pan or kadhai over medium heat. Once the oil is hot, carefully add the vegetable koftas in batches and fry them until golden brown and crispy. Remove the fried koftas and place them on a paper towel to absorb any excess oil. Set aside.

In the same pan, heat 2 tablespoons of oil. Add the chopped onion and sauté until it turns golden brown.

Add the ginger-garlic paste and sauté for a minute until fragrant.

Add the tomato puree and cook for a few minutes until the oil separates from the mixture.

Add the cumin powder, coriander powder, turmeric powder, red chili powder, garam masala, and salt. Stir well to combine the spices with the tomato-onion mixture.

Pour in the water and bring the curry sauce to a gentle simmer. Let it cook for about 10-15 minutes, allowing the flavors to meld together and the sauce to thicken slightly.

Optional: If desired, stir in the fresh cream to add richness to the curry sauce.

Gently add the fried vegetable koftas into the curry sauce and simmer for an additional 5 minutes, ensuring that the koftas are well-coated with the sauce.

Garnish with fresh coriander leaves.

Your vegetable kofta curry is now ready to be served! Enjoy it hot with rice, naan bread, or roti.