

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
6	Medium	Carrots	Wash, scrub and cut into cubes
	As Required	Water	to boil carrots
1/2	Teaspoon	Jeera Powder	Make paste in a mortar and pestle
1	Teaspoon	Pepper Powder	Make paste in a mortar and pestle
1/2	Inch	Ginger	Make paste in a mortar and pestle
3	Small	Chillies Green	Make paste in a mortar and pestle
	Little	Tamarind	Make paste in a mortar and pestle
1	Tablespoon	Cooking Oil	For seasoning
1/2	Medium	Onion	For seasoning
1	Medium	Tomatoes	Cut in cubes
	As Required	Salt	

### Method

Wash the carrots, and scrape the outer skin, and cut them into cubes. Boil these in water.

Prepare the masala with the ingredients given above and keep aside.

In a vessel, heat the cooking oil and fry the sliced onion till brown, and add the masala. Fry cubed tomatoes. Mix this with the boiling carrots, and cook till ready to serve. Add salt to taste.