

Baigan Bharta

1 eggplant	2 tsp coriander
2 T oil	1 tsp cumin
asofetida 1 pinch	1 tsp. garam masala
1/2 tsp turmeric	green chilies
1 onion	cilantro 5 sprigs
4 tomatoes	salt to taste
1 tsp ginger	1/2 cup frozen peas
1 tsp garlic	

Slice eggplant into bite-sized chunks

In separate pan heat oil

Add asofetida, turmeric, then immediately add onions and eggplant

Wait for onions to get golden brown color and eggplant to get soft, stirring

Add tomatoes and stir, cook a minute.

Turn heat to medium.

Add ginger and garlic, stir

Cover and let simmer a while

Add cumin, coriander, garam masala, green chilies

Stir and cook a couple minutes.

Then add eggplant pieces

Cook a little bit more (covered)

crush big pieces of eggplant. It should be mushy.

Add a little water if necessary so that it's not too dry

Add peas and let cook ~4 minutes, then it's ready

Don't let peas get mushy.

Add a little water if necessary so that it's not too dry. It should be thick, but not dry.

From YouTube <http://tinyurl.com/ybnnvvt>