

Sheba's Kitchen

VEG
Eggplant



Ingredients

- 1 Japanese Eggplant (thin long)
- 5 Cherry Tomatos

- 4 Small Green Chillies

- 2 Small slices of Onions
- 4 Dried Whole Red Chillies
- 1/4 Tea Spoon of Cumin Seeds
- 1/4 Tea Spoon of Turmeric Powder
- 1 Tea Spoon of Salt
- 1/4 Tea Spoon of Tamarind Paste
- 1/2 Tea Spoon of Ginger Garlic Paste
- 1/2 Cup of Water
- 3 Table Spoon of Oil
- Cilantro for Garnishing

Information

Serves	2 to 3
Cooking Time	10 minutes
Eat with	Bread/Puri/ Chapati/ Paratha
Sandwich	Use as spread
Cook ahead	Yes

Steps Using Cooker

- 1 - Wash eggplant and cut into eight small pieces
- 2 - Mix all ingredients (except cilantro) in pressure cooker
- 3 - Add 1/2 cup water
- 4 - Close the pressure cooker
- 5 - Cook on high heat till pressure builds (will take two to three minutes)
- 6 - As soon as pressure builds turn heat to medium
- 7 - Cook for another 4 to 5 minutes
- 8 - Turn the heat off and release the pressure
- 9 - Open when safe turn the heat on and mesh while cooking
- 10 - Keep on stirring till all ingredients mesh well and you can see the oil
- 11 - Turn the heat off wait for a minute and serve
- 12 - Chop cilantro and garnish before serving