



# Spring Onion Curry

## INGREDIENTS:

- 2 bunches of spring onions
- 3 tbsp Besan/Kadalai Maavu (Chickpea Flour)
- ¼ tsp red chilli powder
- 2 tsp oil
- Salt to taste
- ¼ tsp Garam Masala
- ¼ tsp cumin seeds
- ¼ tsp mustard seeds
- Curry leaves 2-3 sprigs

## METHOD:

1. Wash and chop the spring onions finely (both the green and white part together).
2. Heat oil in a wok or frying pan and splutter the mustard seeds, cumin seeds and curry leaves. Then add the chopped spring onion and fry.
3. Add the salt and mix well.
4. Allow this to cook for 1-2 minutes.
5. Now add the besan, red chilli powder and garam masala and mix well.
6. Saute until the besan gets cooked.
7. Serve hot