

Carrot Sitr Fry (Mezhukupuratti)

Ingredients

- 1 Carrot - diced
- 2 Onions – finely sliced
- 3 Cloves of garlic – minced
- 1 teaspoon of oil
- Chilli powder
- Turmeric
- Salt
- Pepper



Instructions

1. Saute onions and garlic in frying pan with oil and salt until brown and slightly sweet.
2. Turn heat down to medium and add turmeric and chilli powder. Stir for 1-2 minutes till the spices are no longer raw.
3. Add carrots to frying pan with salt to taste. Add boiling water till carrots are almost submerged, cover with lid and cook for 10-15 minutes.
4. Remove lid and cook at high heat till water completely evaporates.
5. Cook in the frying pan at high heat for another 1-3 minutes making sure to constantly stir to avoid burning.
6. Serve with rice, bread, tortillas etc.