

Mushroom Matar Recipe / Mushroom Peas Curry

Matar Mushroom



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Mushroom Matar Recipe / Mushroom Peas Curry is a delicious side dish made with mushroom and peas cooked in a onion, tomato gravy with a rich butter taste. This is my mom's recipe. Here I have used only butter to make this muttar mushroom. You can make with oil too instead of butter. This mushroom peas curry goes well with [chapathi](#), [naan](#), [phulka](#) or [rice](#). Try this easy dish and let me know in comment box how it turned out.

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How to make Mushroom Matar Recipe

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Mushroom Peas Curry

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Prep time

15 mins

Cook time

25 mins

Total time

40 mins

Mushroom matar recipe / mushroom peas curry is a delicious north Indian side dish, goes well with chapathi.

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Recipe type: side dish for chapathi

Cuisine: Indian

Serves: 4

Ingredients

- 400 gms (14 oz) of mushroom
- 2 Tbsp of Butter
- $\frac{1}{2}$ cup of Green Peas (Frozen)
- $\frac{1}{2}$ Tsp of Fennel Seeds
- 1 Bay Leaf
- 2 Tsp of Yogurt (curd)
- 2 Heaping Tsp of Coriander – Red Chilly Powder Mix
- 2 Pinches of Garam Masala
- 1 Tsp of Kasuri Methi (Dried Methi Leaves)
- Few Coriander Leaves, Chopped
- Salt to taste

- To Grind – 1
- *****
- 2 Onions
- 5 Garlic cloves
- ½ Inch Ginger
- 2 Green Chilly
- To Grind – 2
- *****
- 3 Tomatoes

Instructions

1. Wash and chop the mushroom into small pieces.
2. Heat a pan with butter, fry the mushroom till they become golden colour. Keep it aside.
3. In a mixie, add onion, garlic cloves, ginger and green chilly), grind this along with water to a smooth paste. keep it aside.
4. Again in the mixie, add tomato and little water, grind it to a fine paste.
5. Heat a pan with butter, add fennel seeds, bay leaf, fry them, add ground onion paste, fry well till raw smell goes off.
6. Add tomato paste, fry well, add curd, fry for a min.
7. Now add coriander – red chilly powder mix, garam masala, fry well. Add mushroom, peas, saute them with masala, add water, cover and cook it for 12 – 15 mins in a slow flame.
8. Once done, add crushed kasuri methi and cilantro, mix well and serve.

Notes

I have mentioned coriander and red chilly powder mix. It means equal amount of coriander and red chilly powder.

I have used frozen green peas, so I added directly to the dish. If you are using fresh, cook in stove top or microwave along with water before you make this dish.

To enrich the taste and retain the shape, I sauted the mushroom well in butter.

In this recipe, I didn't use oil, I used only butter.

Mushroom mutter masala



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