

Recipe Name: Parsi Style Dry Guava Curry (Recipe In Hindi)

Diet Type:

Course: Lunch

Cuisine: Parsi Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 guavas - (cut into small pieces)	4
• 1/2 cup mustard seeds	
• 1 tsp asafoetida	
• 1 tsp salt	
• 1 tsp red chili powder	
• 1 tsp black salt	
• 1 tsp green chili paste	
• 1 tsp lemon juice	
• 1 tsp oil	
• 1 tsp water	

Preparation

- To make guava ni curry, first heat oil in a pressure cooker.
- Add mustard seeds and asafoetida to it.
- After 10 seconds, add chopped guava, all spices and 1 cup of water.
- Add salt and close the cooker.
- Cook until 3 cities come and then let the pressure drain automatically.
- Your Guava Nee Curry is ready to be said.
- Serve Amarud Ni Curry with Tawa Paratha and Bundi Raita for your dinner.

Macronutrients

Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)