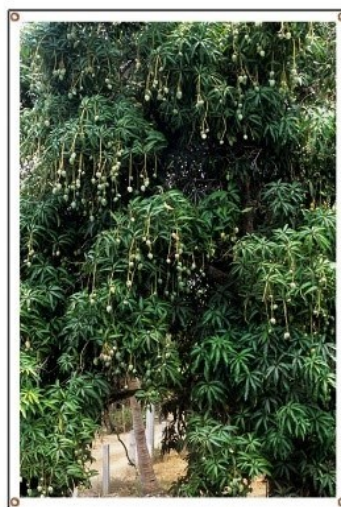


## GREEN MANGO CURRY RECIPE FROM NORTH INDIA

500 gm green mangoes  
2 tablespoon refined oil  
2 dry red chili  
4 medium chopped onion  
1 1/2 teaspoon salt  
1 tablespoon red chilli powder  
water as required  
1 1/2 tablespoon coriander powder  
1 teaspoon curry leaves  
1 teaspoon cumin seeds  
1 cup jaggery  
1 teaspoon turmeric  
8 pieces crushed garlic



### Step 1

To prepare this delicious curry recipe, wash mangoes under running water and boil them in water until they become soft. Once the mangoes are boiled, drain the extra water and let them cool. Once they are cool enough, peel them and mash the boiled mangoes in a bowl and keep aside.

### Step 2

Now, put a pan over medium flame and heat oil in it. When the oil is hot enough, add curry leaves, dry red chillies and cumin seeds in it and let them crackle for a few seconds. Afterwards, add chopped onion and garlic, and sauté for a minute or two till the raw smell goes away. Then, add red chilli powder, coriander powder and turmeric in the pan and sauté for a few seconds.

### Step 3

Finally, add the mashed mangoes in the pan and stir for 2 minutes. Then, add the required amount of water for the curry and cook for 10-15 minutes.

### Step 4

Once the curry is done, turn off the burner and transfer the curry in a serving bowl. You can garnish as you like and serve hot with steamed rice and parathas.

Green Mango Curry is a delectable North Indian recipe liked by the people of all age groups. This main dish recipe is prepared using ingredients like green mangoes, chopped onion, red chilli powder and grated jaggery and has a tangy flavour that will bring water to your mouth.

