

Ingredients

Tomato-5

Green chilly-3

Cinnamon-2

Cloves-2

Cardamom-2

Ginger-small piece

Garlic- 5 pods

Curry leaves-1 string

Coriander leaves

Big onion -2

Chilly powder-1/2tsp

Coriander powder-1 tbsp

Turmeric powder-1/2 tsp

Garam masala-1/4 tsp

Pepper power-1 tsp

Sugar-1/4 tsp

Salt-to taste

Method

Cut tomato into medium size pieces..Heat oil in a kadai and add the spices ..Fry them ,into that add sliced onion ,chopped ginger ,garlic ,curry leaves and green chilly along with salt ..Saute them till the onion become light brown .Now add all the masalas one by one in low flame ..Finally add tomato and mix well with the masala ..Check the salt ,add if needed...Cover the kadai with a lid and allow the tomato to cook well in low flame ..When cooked ,open the lid and cook until the oil appears in the sides ..Add sugar to boost the taste ..Finally garnish it with coriander leaves and sliced green chilly ...Transfer to a serving plate ...Serve with maida pathiri ...