

Bharli Vaangi / Stuffed Brinjals(Eggplants)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/stuffed-eggplant-curry-indian-recipe>

Ingredients:

- 8 brinjals Small, /Eggplants
- 5 tablespoons oil I have used less but if you want your oil to float on top, add extra
- 1 teaspoon cumin seeds
- 1 teaspoon mustard seeds
- 8 curry leaves
- 1 onion Small, Finely chopped
- 4 green chilies Slit vertically
- 1 tablespoon Garam Masala Try to use homemade
- salt to taste
- 2 tablespoons coriander leaves /Cilantro, chopped, Optional
- 1/2 cup peanuts Roasted and peeled
- 1 small tomato
- 4 garlic cloves
- 1 inch ginger piece
- jaggery Marble size ball of, /Panela
- 1 teaspoon red chili powder
- 1/2 teaspoon turmeric powder