

Masala Pepper Curry

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/mini-peppers-indian-recipe>

Ingredients:

- 20 mini peppers not the spicy kind
- 3 green chilies
- 1/3 cup peanuts
- 2 tablespoons white sesame seeds
- 1/3 cup grated coconut fresh or frozen
- 3 tablespoons oil
- 1 teaspoon cumin seeds
- 3 whole red chillies dried
- 3 red onions thinly sliced
- 4 tomatoes large
- 2 tablespoons ginger garlic paste
- 2 tablespoons chili powder red kashmiri, use more or less according to your spice level
- 2 teaspoons coriander powder
- 1 teaspoon turmeric powder
- 2 tablespoons tamarind juice thick, if you don't have tamarind, add thick sour full fat yogurt
- 4 cups water