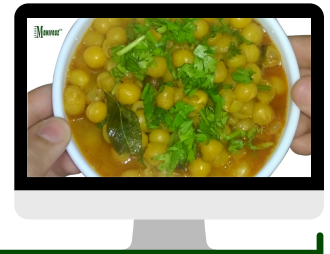


Peas or Beach Sundal Masala



Ingredients for Peas Masala

- White Peas ☐ 1 cup
- Turmeric Powder ☐ 3/4 tsp
- Salt ☐ as required
- Onions ☐ 3 [Roughly chopped]
- Ginger Garlic Paste ☐ 1 tsp
- Green chilly ☐ One [Roughly chopped]
- Tomato ☐ One [Roughly chopped]
- Oil ☐ 3 tbsp
- Coriander Powder ☐ 1 tsp
- Garam Masala Powder ☐ 1/2 tsp
- Curry Masala Powder ☐ 1 tsp
- Red Chilly Powder ☐ 3/4 tsp
- Water ☐ As needed

Step 1 - Peas Pre-Preparation



- ☐ Take 1 cup of White Peas.



- ☐ Soak 1 cup of White Peas Overnight or at least for 7 to 8 hours.



- ☐ Soaked Peas turns into yellow



- ☐ Add 1/2 tsp of Turmeric Powder.



- ☐ Add required salt.



- ☐ Take pressure cooker and add everything along with water.



- ☐ Cook it for 10 to 15 whistles at medium heat.



- ☐ Pre-cooked peas is ready. keep it aside.

Step 2 - Masala Pre-Preparation



- ☐ Add 3 roughly chopped Onion.



- ☐ Add 1 tsp of Ginger and Garlic Paste.



- ☐ Add one roughly chopped Green Chilly.



- ☐ Add one roughly chopped Tomato.



- ☐ Grind this mixture into a smooth paste..

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Step 3 - Making Peas Masala



- ☐ Take 3 tbsp of Oil in a Pan and heat it at medium-high heat.



- ☐ Add the prepared masala in step 2.



- ☐ Saute it for 7 to 8 minutes until the Oil separates.



- ☐ Add 1/4 tsp of turmeric powder.



- ☐ Add 1 tsp of coriander powder.



- ☐ Add 1/2 tsp of garam masala powder.



- ☐ Add 1 tsp of curry masala powder.



- ☐ Add 3/4 tsp of red chilly powder.



- ☐ Mix well for one minute.



- ☐ Add 1/4 cup of water and boil it for a while.



- ☐ Wait until it start boiling.



- ☐ Add the pre-cooked peas.



- ☐ Add 1/2 cup of water.



- ☐ Add required salt and cook for 5 minutes.



- ☐ Turn off the flame and now Peas Masala is ready!