

Pickled Radish



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Preparation Time: 15 minutes

Cooking Time: around 30 minutes

Serves: 4

Ingredients:

Cooking oil - 2 tbsp
Radish - 2 large, chopped into small cubes
Spring Onion - 200 g, chopped
Potato - 3 small, cut into cubes
Green peas - around 1/4 cup
Cinnamon sticks - 1 to 2 small sticks (as desired)
Cardamom - 3
Cloves - 4 to 5
Turmeric powder - 2 tsp
Paprika - 1 tsp
Chili powder - 1 tsp
Coriander powder - 2 tsp
Cumin powder - 2 tsp
Indian pickle of your choice (I used chili pickle) - 2 tbsp
Honey - 3 tsp
Salt - to taste

Step 1: Heat 1 tablespoon of oil in a pan. Add the potato and turmeric. Cook for around 2 to 3 minutes.

Step 2: Add the cardamom, cloves and cinnamon sticks. Follow by adding the rest of the oil and the radish. Mix and cook for around 5 minutes.

Step 3: Add the spring onions and green peas. Add the rest of the spices (coriander powder, cumin powder, chili powder, paprika) and mix well. Let it cook for another 15 to 20 minutes or until the radish is soft. Stir occasionally as required. You will notice that the radish releases quite a bit of water. So you would need to cook for a while until you get rid of the excess water, so that you have an almost dry consistency.

Step 4: When the radish is almost done, add the pickle and honey and mix well. Cook for another minute or so. Add salt as required.

Step 5: Serve hot with Indian bread or rice.