



Dill Mushrooms Stir Fry With Oil

13 Jul 2017 10 Min

Details

This recipe is a tasty and delicious combination of mushrooms and dill leaves. This iron rich recipe can be served either as a side dish or as a main dish with chapatti.

Ingredients



1.0 Chopped Cup(50.0 gm) Dill Leaves



1/2 Diced Cup(48.0 gm) Mushroom



1.0 Chopped Tsp(2.0 gm) Garlic



1/4 Powder Tsp(0.75 gm) Black Pepper



1/4 Tsp(1.0 gm) Salt



1.0 Tsp(3.0 ml) Oil

Method (Step-By-Step)

- Heat 1 tsp oil in a pan
- Add 1 tsp chopped garlic, 1 cup chopped dill leaves, 1/2 cup diced mushroom and saute well.
- Add 1/4th tsp salt and 1/4th tsp black pepper powder and mix well.
- Serve hot