

# Pork Chhoila Khaja Set

## Ingredients:

1. Cumin seeds
2. Coriander seeds
3. Turmeric powder
4. Fenugreek seeds
5. Ginger and garlic chops and paste
6. Dry red chilly
7. Green chilly
8. Chopped spring onions
9. Cilantro
10. Tomatoes
11. Onions
12. Lemons/lime
13. Soybean
14. Sesame seeds
15. Boneless pork
16. Potatoes
17. Eggs
18. Salt
19. Oil

## Video Instructions:

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### *Pork Chhoila:*

- Cut pork chops into halves
- Boil 10–15 cups of water. Add 1 tbs. of turmeric powder, then 1 tbs. of salt
- Add and boil pork for 10–12 minutes
- Turn the pork chops upside down at least once while boiling
- Add a few spoonfuls of cooking oil on a pan and fry the chops. Turn the pork chops when golden brown. Let them cool and cut into small pieces
- Roast coriander & cumin in high heat for 7–8 minutes adding some dried chilies during the last three minutes. Grind the spices finely (a grinder can also be used)
- Fry chopped tomatoes for 5 minutes on high heat. Mash the tomatoes to make a tomato paste.
- Put the pork pieces into a bowl and add grinded spices. Add ginger and garlic paste.
- Add some oil and fry half a spoon of fenugreek seeds. Fry the seeds until dark brown. Add to bowl of pork.
- Add tomato paste to bowl of pork and mix well. Add some finely chopped spring onion and cilantro and mix.

### *Aalu Ko Achar (side dish):*

- Boil 2–3 large potatoes for 25–30 minutes. Chop potatoes into pieces
- Roast 4–5 spoons of sesame seeds. Roast until it starts to turn brown. Grind it finely.
- Add chopped onion, green chilies onto the potato pieces. Add the sesame powder and some salt. Add lime juice.
- Fry fenugreek seeds and turmeric powder. Pour over potato mixture and mix well.
- Roast soy beans as a side dish and serve!