

## How to prepare mushroom curry with defined herbs for chronic kidney disease patients

## Having easily digestible protein (for vegetarians) Ingredients -

1. Mushroom	-	1 kg (cubed)	
2. Ginger	-	1.5 inch piece	
3. Garlic Paste	-	1 full pod (all the pieces in the garlie	c)
4. Green Chilis	-	3	
5. Coriander Leaves	5 -	1 fistful	
6. Mint Leaves	-	Half Fistful	
7. Lemon Juice	-	As required	

## Preparation -

Make a paste of all the spices and vegetables.

Smear this paste on the fish pieces and marinate it for 15 minutes

This can be cooked in two ways – Method 1 – Steam for 15 to 20 mts, Place the marinated mushroom in a tawa or griddle. Add two spoons of water and cook the fish by pressing the pieces with a spoon and cook on all sides on medium heat for 15 to 20 mts Do not add salt, fats or oil.