

Zayka Ka Tadka

RECIPES OF THE MONTH

Issue No. 01 • December 2019 • ~~\$5.00~~ Free



Snacks & Curries

Quick items for all times for
everyone

Moms of India

The Super Chefs from their
own kitchens

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Whole Wheat Chilla

DELICIOUS SNACK AND
BREAKFAST FOR ALL

By Vijay Haldiya
Founder
Zayka Ka Tadka

Running out of time to prepare breakfast? No problem! Here's a quick fix - 'Aate Ka Chilla | Whole Wheat Pancake'- a very nutritious and tasty snack. You can easily prepare this pancake using whole wheat flour, little semolina, curd, and some spices like green chili, ginger, turmeric, etc.

It requires just 5 minutes of preparation and another 5 minutes of cooking, that's all. It is soft in texture, amazingly delicious, and can be a good evening snack as well as breakfast or lunch or light dinner for a family.

I am sure everyone will love this pancake. So, try making this pancake at home today and enjoy it with your family.

Whole Wheat Chilla

Prep Time

5 mins

Cook Time

5 mins

Servings

2-3

Ingredients

Aata/Whole Wheat Flour - 1/2 Cup	Coriander Leaves - 1 Tablespoon
Sooji/Rava/Semolina - 2	chopped
Tablespoon	Cumin seeds - 1/2 Teaspoon
Fresh Dahi/Curd - 2 Tablespoon	Turmeric powder - 1/4 Teaspoon
Grated Ginger - 1/2 Teaspoon	Salt - to taste
Green Chili - 1 finely chopped	Oil - as required for roasting

Directions

1. Take a bowl and add whole wheat flour, semolina, curd, salt, cumin seeds, turmeric powder, green chili, coriander leaves, and grated ginger. Mix well and add water to make a batter with a flowing consistency and without any lumps.
2. Meanwhile, heat a pan or a tawa.
3. Once the tawa is hot, lower the flame. Pour a ladleful of batter on the tawa and spread it in a circular shape. Cook it on a medium flame. Pour a little oil around the batter.
4. Once the top surface dries up, flip and cook the other side on a high flame. Once cooked, transfer to a serving plate.
5. Delicious 'Chilla | Aate Ka Chilla | Whole Wheat Pancake' is ready to be served with any chutney or ketchup.

Whole Wheat Chilla *(contd...)*

Tips

1. You can add onion or other veggies to make it healthier.
2. The batter should be of flowing consistency.
3. Heat the tawa on a high flame and then lower the flame while pouring the batter on the tawa to spread it easily and evenly.



Green Chutney

SUPER EASY, QUICK,
ALL-PURPOSE CHUTNEY

By Shveta Sheth
Lovely Mom, from Mumbai

The Green Chutney is a delicious and versatile chutney which can be served with any snack, such as parathas, sandwiches, tikkis, and a variety of other dishes.

The preparation of this mouthwatering relish requires coriander leaves, mint leaves, peanuts, ginger, green chilli, and a secret ingredient – capsicum. It has a sweet, spicy, and sour taste.

So, follow the recipe given below, make this yummy chutney at home, and let us know how you like it.

Green Chutney

Prep Time

5 mins

Cook Time

5 mins

Servings

4

Ingredients

Coriander leaves – half a bunch

Salt – to taste

Mint leaves – a small bunch

Sugar – half teaspoonful

Capsicum – 4 small square (15mm x 15 mm approx.) pieces

Peanuts/Bengal gram dal/lentil (raw or fried) – 2 tablespoonfuls

Ginger – one half-inch piece

Lemon – One

Green chili – 1 or to taste

Directions

1. Add coriander leaves, mint leaves, green chili, chopped capsicum pieces, chopped ginger, salt, sugar, peanuts, and lemon juice and put them in a grinder jar. Add a little water and grind the mix to make a smooth chutney. Transfer to a glass or china bowl.
2. Yummy 'Green Chutney' is ready to be served.

Tips

1. Keep the chutney in the refrigerator and consume it within 3 to 4 days.
 2. You can use roasted Bengal gram dal/lentil (aka chana dal) instead of peanuts to make this chutney.
 3. To vary the flavour, add curd and chaat masala to the chutney.
 4. Use this chutney to make Paneer Sandwich – a 5-Minute Recipe.
 5. You can serve this chutney with Sooji (Semolina) Fingers, Rice Balls, and many more dishes.
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Tava Tandoori Roti

POPULAR ROTIS/BREADS
ACROSS INDIA

By Vijay Haldiya
Founder
Zayka Ka Tadka

It is a delicious and super-crispy roti and does not always require an oven or tandoor for cooking. This recipe uses whole wheat flour that makes it healthy, too.

You can find this roti being enjoyed in all festivities and weddings throughout North India. Rotis are an essential part of every Indian household and are enjoyed with many types of curries. Usually, tandoori roti is cooked in a cylindrical clay oven called tandoor. But here, by following this recipe, you can easily make and enjoy Tandoori Roti at home.

In this recipe, a tava is used, which makes it very simple and quick to make the roti. Everyone enjoys the crispiness and the earthy flavour of this roti. So, try making this variety of roti at home and let us know your feedback.

Tava Tandoori Roti

Prep Time

35 mins

Cook Time

10 mins

Servings

2

Ingredients

Whole wheat flour/gehun ka atta -	Oil/ tel - 1 Tablespoon
1 Cup	Butter/ghee - as required for
Salt - 1/4 teaspoon	serving
Fresh Curd/dahi - 2 Tablespoon	

Directions

1. Add whole wheat flour, oil, salt, and curd in a bowl. Mix well and add water to make a medium soft dough. Cover and rest the dough for 30 minutes.
 2. Divide the dough into equal parts and roll the roti. Meanwhile, heat a tava on a medium flame.
 3. Apply some water with fingers or a brush on the roti and then stick the watered side of the roti to the hot tava.
 4. Cook the roti on a medium flame and then flip the tava upside down. Cook the roti directly on the medium flame until it is done just right.
 5. Once done, transfer the roti from the tava to a serving plate. Apply ghee/clarified butter or butter on the top.
 6. Yummy, crispy 'Tandoori Roti | Tava Tandoori Roti' is ready to be served.
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Tava Tandoori Roti *(contd...)*

Tips

1. It is recommended to use an iron tava; else, the roti will not stick to it and slip off its surface while cooking.
2. Rest the dough for at least half an hour.
3. Cook the roti on a medium flame for the perfect texture.
4. Apply butter or ghee/clarified butter on the top side of the roti.



Bread Dahi Vada

A MOUTHWATERING
SNACK FOR EVERYONE

By Nayna Thakkar
Lovely grand-mom
from Raipur, Chattisgarh

Bread Dahi Vada | Instant Dahi Vada is very quick and easy to prepare. This is an instant recipe that does not require any type of cooking.

You just need bread, sweetened curd, different types of chutneys, and some spices. To make dahi vada from bread is a very innovative idea. Moreover, it tastes just the same as the regular dahi vada.

It can be a quick evening tea-time snack for yourself or your guests. Everyone will enjoy this yummy savory snack. So, try to make this snack at home and enjoy it with your family and friends.

Bread Dahi Vada

Prep Time

5 mins

Cook Time

5 mins

Servings

2

Ingredients

Bread - 4 Slices

Milk - 1 Cup

Water - 1/2 Cup

Sweetened Curd - as required

Imli/Tamarind Chutney - as required

Green Chutney - as required

Red Chilli Powder - to taste

Cumin powder - to taste

Salt - to taste

Coriander Leaves - as required for garnishing

Pomegranate seeds - as required for garnishing

Namkeen Sev - as required for garnishing

Directions

1. Add milk and water in a bowl.
2. Cut the sides of the bread slices to remove the brown part. Soak bread slices in milk and press them into bread balls. Keep the balls on a serving plate.
3. Pour sweetened curd, tamarind chutney, and green chutney on the vadas. Sprinkle red chili powder, cumin powder, and a little salt. Garnish the dish with pomegranate seeds, namkeen sev, and coriander leaves.
4. Delicious 'Bread Dahi Vada | Instant Dahi Vada' is ready to be served.

Tips

1. You can use either white or brown bread to make the vada.
 2. If you want, you can make stuffed dahi vada as well.
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Namak Mirchi Paratha

DELICIOUS VARIANT OF
THE FAMOUS INDIAN BREAD

By Anita Sharma
Mom Chef
from Jodhpur, Rajasthan

Namak Mirchi Ka Paratha is a very quick and easy meal. It has the flavor of red chili powder, cumin seeds, and mint powder and goes well with curd and pickle.

This paratha is a complete meal in itself. It can be a good tiffin option for kids as well.

This paratha variant is the most lovable part of a meal in every home of Rajasthan. So, follow the recipe, make this paratha at home, and let us know your feedback.

Namak Mirchi Paratha

Prep Time

10 mins

Cook Time

5 mins

Servings

2

Ingredients

Whole wheat flour – as required

Salt – to taste

Red chili powder – to taste

Cumin seeds – 1/4 teaspoon

Pudina powder (mint powder) – to taste

Ghee (clarified butter) – as required

Directions

1. Take a dough ball and roll it to make a small roti.
2. Sprinkle salt, red chili powder, cumin seeds, and mint powder. Pour a teaspoon of melted ghee. Mix the ingredients well and spread the mix evenly.
3. Fold the roti in half and then fold it again to make a triangle shape. Roll it to make a triangular paratha.
4. Meanwhile, heat a tawa.
5. Grease the tawa with some ghee and cook the paratha on it on a medium flame. Then transfer to a plate.
6. Yummy 'Namak Mirchi Ka Paratha' is ready to be served.

Tips

1. Watch this video to learn an important tip on how to evenly spread the masala in the paratha.
 2. This paratha is an excellent accompaniment of Chai!
 3. This paratha can be made even more flavorful by adding cumin and mint powder.
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Tawa Mirchi Fry

INSTANT PREPARATION
FROM RAJASTHANI CUISINE

By Vijay Haldiya
Founder
Zayka Ka Tadka

Tawa Mirchi Fry is a quick and easy dish in which big-sized green chilies are stuffed with cumin and salt and then cooked on a tawa.

Once cooked, it is seasoned with chaat masala, black salt, and roasted cumin powder to enhance its taste and flavour. This dish goes well with almost every meal of the day as well as with pooris and different types of parathas.

Everyone who tastes this spicy treat will simply love it. So, try this instant preparation at home and enjoy your meals.

Tava Mirchi Fry

Prep Time

5 mins

Cook Time

5 mins

Servings

2-4

Ingredients

Green Chili - 5 big-sized

Salt - to taste

Cumin Seeds - as required

Ghee/Clarified Butter - 1 Teaspoon

Black Salt - to taste

Chaat Masala - to taste

Roasted cumin powder - to taste

Directions

1. Wash the green chilies. Then make a long slit down the middle of each.
2. Stuff salt and cumin seeds inside the chilies.
3. Meanwhile, heat a tawa. Put the ghee on it to heat.
4. Place the stuffed chilies on the tawa.
5. Sprinkle black salt, chaat masala, and roasted cumin powder on the chilies.
6. Keep turning the chilies on the tawa for 2 to 3 minutes until they are cooked. Do not overcook the chilies; keep them a little crunchy.
7. Once done, transfer them to a plate.
8. Yummy 'Tawa Mirchi Fry' is ready to be served.

Tips

1. If the raw chilies are too spicy, then remove their seeds.
2. You can use amchur powder/dry mango powder instead of chaat masala.



Corn Capsicum Masala

DELICIOUS AND
QUICK DRY CURRY

By Sandhya Sampat
Lovely Grandmom
who loves to innovate

Corn Capsicum Masala is a delicious curry that requires corn kernels, capsicum, potatoes and an aroma of spices simmered in cream.

This dry curry tastes great with rotis/phulkas as well as pulao. Moreover, it can be enjoyed as an evening snack or a warm salad. This is a very quick and easy to make sabzi recipe.

As we know, everyone loves corn because it is a wholesome cereal food and easily digested. So, let's make a flavorsome sabzi out of it. And don't forget to share with us how you liked it.

Corn Capsicum Masala

Prep Time

10 mins

Cook Time

10 mins

Servings

2-3

Ingredients

Corn kernels - 1 cup	Coriander cumin powder - 1½
Green capsicum - 2	tablespoon
Medium sized Onions - 2	Turmeric powder - ½ teaspoon
Ginger - 2 piece	Medium sized boiled potatoes - 2
Garlic - 10 cloves	Garam masala powder - 1
Tomatoes - 2	teaspoon
Chopped Coriander leaves - 1 cup	Cream - 1 tablespoon
Cumin seeds - ½ teaspoon	Oil - 2 tablespoons
Red chili powder - 1 teaspoon	Salt - to taste

Directions

1. Boil corn kernels. Drain the water and keep the corn aside.
 2. Cut capsicum, tomatoes, boiled potatoes, and onions into small pieces. Make ginger-garlic paste.
 3. In a pan, heat oil and add cumin seeds. When they begin to change color, add onions and fry them till they become golden brown.
 4. Add ginger-garlic paste and cook for 2 minutes.
 5. Add red chili powder, coriander, cumin powder, turmeric powder and fry for a few seconds.
 6. Add tomatoes and cook till they become soft. After that, add potatoes and cook well.
 7. Add boiled corn, garam masala powder, and salt. Mix and cook on low flame for 5 minutes.
 8. Add cream and coriander leaves and serve it hot with roti.
 9. Enjoy tasty Corn Capsicum Masala.
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Corn Capsicum Masala (contd...)

Tips

1. The cream is an optional ingredient. You can avoid it if you want.
2. Adjust the spices according to your taste.



Poha Chivda

POPULAR SNACK AMONG
ALL AGE GROUPS

By Bharti Mehta
Lovely Grand-mom,
from Gujarat

Poha Chivda | Gujarati Chivda is a very healthy and tasty snack. It has many healthy ingredients, such as dry fruits, peanuts, makhana/fox nuts, and some spices.

This mélange tastes sweet, spicy, tangy, and salty all at the same time. It is a perfect munching snack for everyone. Moreover, it is very easy to prepare. You can prepare this chivda for festivals like Diwali and serve it to your guests.

Everyone will love this snack. This is a crunchy and dry snack hence you can make it in bulk and store it for a longer time. So, try to make this snack at home and let us know your feedback.

Poha Chivda

Prep Time

5 mins

Cook Time

20 mins

Servings

4-6

Ingredients

Cheese Chilli Garlic Open Sandwich

Nylon Poha/Patla Poha/Thin
Flattened Rice - 200 grams
Daaliya/Fried Gram Dal/Futana - 1
cup
Makhana/Fox nuts - 1 cup
Kaju tukda/Cashew nuts - 1/2 cup
Almonds/Badam - 1/2 cup, cut into
two
Peanuts/Mungfali - 1/2 cup
Corn Flakes - 1 cup
Moong Dal Papad - 2, roasted
Namkeen Boondi - 1 cup

Hing/Asafoetida - a pinch
Turmeric powder - 1 teaspoon
Dry mango powder(amchur) - 2
teaspoons or to taste
Black pepper powder (kali mirch
powder) - to taste
Red chili powder - to taste
Oil - as required
Ghee (clarified butter) - as
required
Powdered sugar - to taste

For Tadka

Oil - 4 teaspoons
Hing (Asafoetida) - 1/2 teaspoon
Khus khus (poppy seeds) - 2
teaspoons
Black salt - 2 teaspoons or to taste

Amchur (dry mango powder) - 2
teaspoons or to taste
Powdered sugar - to taste
Red chili powder - 2 teaspoons

Poha Chivda (contd...)

Directions

1. In a pan, add ghee and roast the makhana/fox nut on low flame until it turns crisp.
2. Then, take it out and let it cool. Then, add a little oil in the same pan to roast almonds.
3. Roast on a low flame and transfer to a bowl. Roast peanuts and cashew nuts by following the same procedure as above.
4. Add 1 to 2 teaspoons of oil in the same pan and heat it. Add a pinch of asafoetida. Then add daaliya/fried gram/futana. Roast it for 2 to 3 Minutes. Add black pepper powder, dry mango powder, and powdered sugar. Mix well and roast. Once done, switch off the gas.
5. Meanwhile, take a big kadhai. Add 2 teaspoons of oil and heat it. Add nylon poha and roast it on a low flame. Add turmeric powder, black pepper powder, dry mango powder, and red chili powder. Mix well and roast for 2 to 3 minutes or until poha turns crisp.
6. Once the poha is roasted, add to it roasted daaliya/fried gram, makhana/fox nuts, almonds, cashew nuts, peanuts, corn flakes, namkeen boondi, and crushed roasted papad. Mix well and switch off the gas.
7. Now, prepare the tadka. Heat 4 teaspoonfuls of oil in a pan.
8. Add sesame seeds, asafoetida, poppy seeds, black salt, dry mango powder, and powdered sugar. Mix well and switch off the gas. Add a little chivda to it and mix well to mix the tadka properly. Add the red chili powder and mix well. Add this mixture to the chivda. Mix well. Let it cool and keep it in an airtight container.
9. Delicious 'Poha Chivda | Gujarati Chivda' is ready to be served.

Poha Chivda (contd...)

Tips

1. You can add spices according to your taste.
2. You may increase or decrease the quantity of ingredients as per your choice.
3. Adding sugar to the chivda is completely optional.
4. Adjust the tanginess according to your taste by decreasing or increasing the quantity of dry mango powder/amchur.



Four Open Sandwiches

DELICIOUS BREAKFAST
AND SNACK OPTIONS
FOR EVERYONE

By Shveta Sheth
Lovely Mom, from Mumbai

This imaginative, variegated recipe includes a motley of four mouthwatering open sandwiches—a Paneer Corn Open Sandwich, a Mexican Open Sandwich, a Cheese Chili Garlic Open Sandwich, and a Mumbai Masala Open Sandwich.

Everyone, especially kids, will love them. You can have them for breakfast, as a snack, or even a light meal. Each of them has an abundance of fresh veggies, cheese, paneer, and corn and is a good tiffin snack for school going kids.

Follow the recipe, prepare these open sandwiches at home, and enjoy them with your loved ones. This recipe was prepared during a live cooking contest—'Zayka Premier League'

Four Open Sandwiches

Prep Time

15 mins

Cook Time

10 mins

Servings

4

Ingredients

Paneer Corn Open Sandwich

Paneer/Cottage Cheese - 1/2 Cup
crumbled

Boiled Sweet Corn - 2 to 3
tablespoons

Chopped Onion - 2 to 3
tablespoons

Mint Leaves - a few

Chaat Masala - to taste

Salt - to taste

Grated Cheese - as required

Bread Slice - 1

Mexican Open Sandwich

Tomato - 1 chopped in little chunks

Onion - 1 to 2 finely chopped

Cilantro or Coriander leaves - 1 to
2 tablespoons

Green Chili - 1 to 2 chopped

Vinegar - 1/4 teaspoon

Lemon Juice - to taste

Salt - to taste

Grated Cheese - as required

Bread slice - 1

Four Open Sandwiches (contd...)

Ingredients (contd.)

Cheese Chilli Garlic Open Sandwich

Melted butter - 2 Tablespoon	Tricolour Capsicum - 2 to 3
Garlic - 1 Teaspoon finely chopped	Tablespoon
Green Chili - 1 finely chopped	Grated Cheese - as required
Salt - to taste	Bread slice - 1
Black pepper powder - as per taste	

Mumbai Masala Open Sandwich

Boiled Potato - 1 mashed	Cilantro - 1 to 2 tablespoon
Turmeric powder - a pinch	Salt - to taste
Red chili powder - a pinch or to taste	Chaat Masala - to taste
Amchoor/Dry Mango Powder - 1/4 teaspoon	Tomato Sauce - as required
Oil - 1/2 teaspoon	Namkeen Sev - as required
Onion - 2 to 3 tablespoon, chopped	Grated Cheese - as required
	Bread slice - 1

Four Open Sandwiches (contd...)

Directions

Paneer Corn Open Sandwich

1. Take a bowl and add crumbled paneer, boiled corn, finely chopped onion, a few mint leaves, chaat masala, salt, and one tablespoon of grated cheese. Mix well.
2. Take the slice of bread and evenly spread 2 to 3 tablespoon of the mixture on it. Top it with grated cheese. Grill on a pan until the cheese melts.

Mexican Open Sandwich

1. Take a bowl and add chopped tomato, chopped onion, cilantro, vinegar, lemon juice, salt, and green chili. Mix well.
2. Take a slice of bread and put 2 to 3 tablespoons of the mixture on it. Top it with grated cheese. Grill on a pan until the cheese melts.

Cheese Chilli Garlic Open Sandwich

1. Take a bowl and add melted butter, chopped garlic, and green chili. Mix well.
2. Take a bowl, add chopped tricolor capsicum, salt, and black pepper.
3. Take a slice of bread and apply the butter mixture on it. Put tricolor capsicum on the spread. Top it with grated cheese. Grill on a pan until the cheese melts.

Four Open Sandwiches (contd...)

Mumbai Masala Open Sandwich

1. Take a bowl and add the mashed potato. Add salt, turmeric powder, red chili powder, chaat masala, dry mango powder, onion, and cilantro. Mix well.
2. Take a slice of bread and apply tomato sauce to one side. Put the potato mixture on it. Top it with namkeen sev and grated cheese. Grill on a pan until the cheese melts.

Tips

1. You can cut the sandwiches into triangles for serving.
2. Add oil to the Mumbai Masala Sandwich mixture to get good binding of the topping.



Rava (Sooji) Dosa

INSTANT AND
DELICIOUS SNACK

By Shraddha Thakrar
Lovely Mom with
40+ years of cooking experience

Rava Dosa | Sooji Dosa is a quick and lip-smacking preparation. This is an instant version of the onion dosa which does not require fermentation. This is a crispy dosa with the crunchiness of onion.

You can easily prepare this dosa for breakfast or even an evening snack. If kids are demanding dosas and you have no batter available, you should try this recipe; it is really quick and easy to prepare.

You can pack this dosa in the kids' lunchboxes as well. So, try this recipe today and enjoy its scrumptious taste.

Rava (Sooji) Dosa

Prep Time

5 mins

Cook Time

5 mins

Servings

4

Ingredients

Rava/Sooji/Semolina - 1/2 Cup

Rice flour - 1/4 Cup

Maida/Refined Flour - 1/4 Cup

Grated Ginger - 1 inch piece

Onion - 1, finely chopped

Coriander leaves - a handful,
chopped

Salt - to taste

Water - as required

Oil - as required

Directions

1. In a bowl, add semolina, rice flour, refined flour, salt, grated ginger, finely chopped onion, and coriander leaves. Mix well and add water to make a batter of thin consistency. Rest the batter for 10 minutes or use it instantly.
2. Heat a tawa and grease it with oil. Sprinkle water on it to check whether it is hot.
3. Stir the batter and pour it on the tawa to make dosa. Cook it on a high flame. Spread a little oil to grease the top surface.
4. Once it turns golden brown on the lower side, flip it and cook the other side also on a high flame. When cooked just right, transfer to a plate.
5. Delicious 'Rava Dosa | Sooji Dosa' is ready to be served.

Tips

1. Use fine semolina to make dosa.
 2. Make a very thin batter of the dosa, making sure no lumps are formed. The ratio of semolina and water should be 1:2.
 3. Stir the batter well for making each dosa.
 4. You can rest the batter for 10 minutes as well as use it instantly.
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Dahi Aloo

MOUThWATERING
SAVOURY DISH

By Vijay Haldiya
Founder
Zayka Ka Tadka

If you don't have any green veggies at home, then 'Dahi Aloo | Dahi Wale Aloo' is a perfect option. It does not require many ingredients.

You just need boiled potatoes, curd, and some spices. This delicious, super quick, and easy to prepare dish goes well with roti, paratha, poori, or even rice.

And since it does not require onion, garlic, and tomato, you can prepare this dish anytime. So, try making this lip-smacking dish and enjoy it with your dear ones.

Dahi Aloo

Prep Time

15 mins

Cook Time

5 mins

Servings

2-4

Ingredients

Boiled Potato/Aloo - 2

Fresh Curd/Dahi - 3/4 Cup

Green Chili - 2 long pieces

Mustard seeds - 1 teaspoon

Turmeric powder - 1/4 teaspoon

Coriander/Dhaniya Powder - 1/2
teaspoon

Cumin/Jeera Powder - 1/4 teaspoon

Salt - to taste

Garam Masala/All spice mix - 1/4
teaspoon

Kasuri Methi/Dry fenugreek leaves -
1/2 teaspoon

Oil - 1 tablespoon

Coriander Leaves - as required for
garnishing

Directions

1. Heat oil in a pan. Add asafoetida, then add green chilies, mustard seeds, and sauté the mix.
2. Add turmeric powder and then diced boiled potato. Sauté for a minute.
3. Add coriander powder, cumin powder, salt, garam masala, and Kasuri Methi/dry fenugreek leaves. Mix well.
4. Finally, add curd and switch off the gas immediately. Stir well for uniform consistency. Garnish with coriander leaves and transfer to a bowl.
5. Delicious 'Dahi Aloo | Dahi Wale Aloo' is ready to be served.

Tips

1. This recipe normally does not use red chili powder. But if you want, you can add a little bit of it.
 2. After adding curd to the pan, immediately switch off the gas. Make sure that the curd is at room temperature and beaten properly.
 3. To enhance the taste, use a little bigger-size mustard seeds.
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A large white bowl filled with a thick, vibrant green soup, likely a vegetable or pea soup, sitting on a white surface.

ENJOY!!



*For new Live recipes everyday watch
[Facebook.com/zaykakatadka](https://www.facebook.com/zaykakatadka)*