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Zayka Ka Tadka

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live recipes



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जो दिखता है !
वही बनता है !

Live from the kitchens of moms of india



Zayka
Ka
Tadka



THE SUPER HOME CHEFS OF INDIA



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2 TYPES OF PARTY STARTERS

the easiest and mouth-watering dishes

By Priyanka & Ridhaan

From Rajasthan



SERVINGS: 5

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

• FOR PREPARING TOPPINGS :

- Cabbage / Patta Gobhi - 1 Cup finely chopped
- Tri Color Bell Peppers / Shimla Mirch - 1 Cup finely chopped
- Onion / Pyaz - 1 Finely chopped
- Sweet Corn - 1 Cup parboiled
- Pizza Sauce - 2 tbsp
- Tomato ketchup - 1 tbsp
- Red Chilli Flakes - 1 tsp
- Oregano - 1 tsp
- Salt - As per taste

• FOR PREPARING BREAD PIZZA :

- Bread - 2 Slices
- Butter - As required
- Cheese - Grated as required

• FOR PREPARING CANAPE PIZZA :

- Canapes - 6 to 7
- Oil - For frying
- Cheese - Grated as required

DIRECTIONS

• FOR PREPARING TOPPINGS :

- Take cabbage, tricolor capsicum, onion, sweet corn, pizza sauce, tomato ketchup, red chilli flakes, oregano, and salt in a mixing bowl. Mix well.

• FOR PREPARING BREAD PIZZA :

- Cut bread with a round-shaped cutter or bowl. Likewise, cut another piece of bread.
- Apply butter on it. Then spread the prepared toppings on it. Then add cheese on it.
- Meanwhile, heat a pan. Place prepared pizza in the pan. Cover the pan with a lid and cook it for 3 to 4 minutes on low flame till the cheese melts.
- Once done, transfer it to the serving plate.

• FOR PREPARING CANAPE PIZZA :

- Heat oil in pan. Place the canapes in it. Fry them on a medium flame for a few seconds till they turn golden brown and crispy.
- Once done, take them out in a serving plate. Add the prepared toppings on it. Now add cheese on it. Likewise, prepare all canapes.
- '2 Types Of Party Starters' are ready to be served.

TIPS

- Fry canapes on a medium flame for a few seconds till they turn golden brown and crispy.
- You can use homemade or ready made canapes.

BESAN BHARWA MIRCH

a protein-rich side dish

By Anita Sharma

From Rajasthan



SERVINGS: 3

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Oil - 1 tbsp + As required
- Cumin Seeds / Jeera - 1 tsp
- Gram Flour / Besan - 1 Cup
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Coriander Powder / Dhania Powder - 1 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Dry Mango powder / Amchur - 1/2 tsp
- Green Chilli / Hari Mirch - 3 Big sized
- Asafoetida / Hing - A pinch

TIPS

- You can store this stuffed green chilli in the refrigerator for 2 days.
- You can use the besan stuffing to prepare any type of sabji or paratha.

DIRECTIONS

- Heat 1 tbsp of oil in a pan. Add 1/2 tsp of cumin seeds and gram flour. Mix well.
- Roast gram flour for 2 to 3 minutes on low flame. Add a little oil and mix well. Keep stirring continuously until the nice aroma begins to rise. Once done, turn off the flame.
- Then add salt, red chilli powder, turmeric powder, coriander powder, all spice mix powder, and dry mango powder. Mix well.
- Make a vertical slit on chilli from top to the bottom and scoop out the seeds. Cut it into 2 pieces. Now stuff it with prepared gram flour stuffing. Likewise, prepare all green chilli.
- Heat 1 tbsp of oil in a pan. Add 1/2 tsp of cumin seeds and asafoetida. Then keep the flame low and add the prepared green chilli to the pan.
- Cover the pan with a lid and cook it for 2 to 3 minutes on low flame. Keep stirring occasionally.
- Now add the leftover gram flour mixture. Mix well.
- Once done, turn off the flame and take it out to a serving bowl.
- 'Besan Bharwa Mirch' is ready to be served.

MATAR CHAAT AND CHAAT BOARD

a protein-rich snack option

By Charu Suri

From Delhi



SERVINGS: 3

PREPARATION TIME: 490 MIN

COOKING TIME: 10 MIN

INGREDIENTS

• FOR PREPARING CHAAT BOARD :

- Curd / Dahi - 1 Cup
- Powdered Sugar - 2 & 1/2 tsp
- Salt - As per taste
- Boiled Potato / Uble Hue Aloo - 1 Peeled and chopped
- Chickpea / Kala chana - 1/4 Cup
- Water - As required
- Green Gram / Mung Beans - 1 tbsp sprouted
- Tamarind Chutney / Imli Ki Chutney - As required
- Green Chutney / Hari Chutney - As required
- Nylon sev - As required
- Beetroot / Chukandar - 1 tbsp Julienne
- Coriander Leaves / Hara Dhaniya - For garnishing
- Small Sized Puri / Papdi / Mathri - As required

• FOR PREPARING MATAR CHAAT :

- White Peas / Safed Matar - 1/2 Cup
- Turmeric Powder / Haldi Powder - 1/4 tsp
- Oil - 1 to 2 tsp + As required
- Water - As required
- Onion / Pyaz - 1/2 Finely chopped
- Green Chilli / Hari Mirchi - 1 to 2 Finely chopped
- Tomato / Tamatar - 1 Finely chopped
- Cucumber / Kheera - 1/2 Finely chopped
- Red Sauce - 1 tbsp
- Chaat Masala - As required
- Salt - As per taste
- Coriander Leaves / Hara Dhaniya - For garnishing
- Cumin Seeds Powder / Jeera Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1/4 tsp
- Lemon Juice / Nimbu Ka Ras - Of 1/2 Lemon

DIRECTIONS

• FOR PREPARING CHAAT BOARD:

- Soak chana overnight. Transfer soaked chana to a pressure cooker. Cook it for 4 to 5 whistles till the chana becomes soft. Once done, strain chana.
- Tie the curd in a muslin cloth for 30 to 45 minutes to make hung curd.
- Take hung curd in a bowl. Add powdered sugar and salt. Whisk it well to prepare lumps free mixture.
- Now spread boiled potato, boiled chana, sprouted green gram, tamarind chutney, and green chutney.
- Garnish it with nylon sev, beetroot, and coriander leaves. Arrange mathri around the serving bowl.

• FOR PREPARING MATAR CHAAT:

- Soak the white peas in water for 4 to 5 hours. Boil the white peas with salt, turmeric powder, and oil in a pressure cooker for 4 whistles.
- Once done, turn off the flame and let it cool down. Take it out in a bowl.
- Heat 1 to 2 tsp of oil in a pan. Add onion and green chilli. Saute it for 1 to 2 minutes on medium flame. Keep stirring occasionally. Once done, turn off the flame and take it out in a bowl.
- Take boiled white peas in a serving bowl. Add sauteed onion, tomato, cucumber, red Sauce, coriander leaves, chaat masala, salt, cumin seeds powder, red chilli powder, and lemon juice. Mix well.
- 'Matar Chaat And Chaat Board' are ready to be served.

TIPS

- The serving bowl should be deep to serve board chaat.
- Pomegranate and finely chopped green chilli can be used to garnish the chaat board instead of beetroot.
- Add water in less quantity while boiling the white peas to make it dry.
- If you want, you can add raw onion in the matar chaat.
- Spices and mint leaves can be added as per taste in the matar chaat.

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WHITE SAUCE PASTA WITHOUT ONION GARLIC

a quick and spicy dish

By Ani Setia

From Rajasthan



SERVINGS: 2

PREPARATION TIME: 240 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Butter - 1 tbsp
- Oil - 1/2 tbsp
- Parboiled Sweet Corn - 1/2 Cup
- Penne Pasta - 2 Cups
- Water - As required
- Red Chilli Flakes - 1/2 tsp
- Mixed Herbs - 1/2 tsp
- Salt - As per taste
- Cauliflower / Gobi - 1 Cup
- Cashew / Kaju - 6 to 7
- Chhena / Paneer - 1/4 Cup (Optional)
- Rock Sugar Powder / Mishri Powder - 1/2 tsp
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Cheese - For garnishing

DIRECTIONS

- Soak cashews in water for 3 to 4 hours. Keep it aside.
- Boil cauliflower for 3 to 4 minutes on medium flame. Then drain the water. Keep it aside.
- Now take boiled cauliflower, cashews, and chhena in a grinding jar. Grind it for a few seconds and prepare its white sauce.
- Boil water in a pan. Add salt and pasta. Cook it on a medium to high flame for 7 to 8 minutes and then drain the water. Keep it aside.
- Heat oil and butter in a pan. Add sweet corn and saute it for a few seconds on medium flame.
- Now add coriander leaves and saute it for a few seconds on medium flame.
- Add boiled pasta and mix well. Saute it for 2 to 3 minutes on medium flame. Keep stirring occasionally.
- Then add red chilli flakes and mixed herbs. Mix well. Add salt and mix well.
- Now add the prepared white sauce and mix well. Saute it for 2 to 3 minutes on medium flame. Stir it occasionally.
- Then add a little water and mix well. Now add mishri powder and mix well. Add water to adjust the consistency.
- Garnish it with coriander leaves and grate cheese on it.
- 'White Sauce Pasta Without Onion Garlic' is ready to be served.

TIPS

- Add oil with butter so the butter will not burn.
- Pasta should be boiled as per the instructions given on the packet.
- Spices should be added with pasta to make it flavorful.
- Add salt carefully because salt was added earlier while the pasta was boiled.
- You can boil cashews with cauliflower.
- You can add jaggery or powdered sugar instead of mishri powder.
- Add water to adjust the consistency of the pasta.
- You can boil sweet corn, pasta, and can prepare white sauce in advance.

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GLASS KACHORI CHAAT

a party special mini treat

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Mini Kachori - 3
- Curd / Dahi - 3 to 4 tbsp whisked
- Tomato / Tamatar - 1/2 Finely chopped
- Sweet Tamarind Chutney / Meethi Chutney - As required
- Raw Mango / Kachcha Aam - As required finely chopped
- Mathri - 2 to 3
- Roasted Peanuts / Mungfali - As required + For garnishing
- Mint-Coriander Chutney / Hari Chutney - As required
- Chaat Masala - As required
- Red Chilli Powder / Lal Mirch Powder - As required
- Roasted Cumin Seeds Powder / Bhuna Jeera Powder - As required
- Nylon Sev - As required + For garnishing
- Salt - As per taste (optional)
- Coriander Leaves / Hara Dhaniya - For garnishing

DIRECTIONS

- Roughly break the mini kachori in a bowl. Add it to the serving glass.
- Now add curd on it. Now add tomato, sweet tamarind chutney, raw mango, mathri by breaking them, roasted peanuts, and mint-coriander chutney.
- Now sprinkle chaat masala, red chilli powder, roasted cumin seeds powder, and nylon sev. Add a little salt on it.
- Garnish it with coriander leaves, nylon sev, and roasted peanuts.
- 'Glass Kachori Chaat | Chaat Sundae' is ready to be served.

TIPS

- You can use mini kachori or samosa to prepare this chaat.
- Add ingredients as per choice and availability.

YESAR AMTI

an heirloom dish of Maharashtra

By Pramodini Ji

From Maharashtra



SERVINGS: 5

PREPARATION TIME: 10 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- Oil -As required
- Onion / Pyaz - 1 Finely chopped
- Ginger / Adrak - 1 Inch chopped
- Garlic / Lahsun - 3 to 4 Cloves
- Dry Coconut / Sukha Nariyal - 1/4 Cup grated
- Tomato / Tamatar - 1 Finely chopped
- Gram Flour / Besan - 1 Cup
- Turmeric Powder / Haldi Powder - As required
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- Cumin Seeds Powder / Jeera Powder - 1 tsp
- Salt - As per taste
- Water - As required
- Mustard Seeds / Rai - 1/2 tsp
- Cumin seeds / Jeera - 1/2 tsp
- Asafoetida / Hing - A pinch
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Roasted Sesame Seeds Powder / Bhuna Til Powder - 1 tbsp
- Roasted Peanuts Powder / Bhuni Mungfali Powder - 1 tbsp
- Coriander Leaves / Hara Dhaniya - For garnishing

DIRECTIONS

- Heat 1/2 tbsp of oil in a pan. Add onion and saute it for 1 to 2 minutes on medium flame. Keep stirring occasionally.
- Then add ginger, garlic, and dry coconut to it. mix well. Keep stirring continuously for 1 to 2 minutes.
- Now add tomato and mix well. Saute it for 1 to 2 minutes on medium flame. Keep stirring occasionally.
- Once done, turn off the flame and keep it aside. Let it cool down.
- Then transfer it to a grinding jar. Grind it for a few seconds to prepare its gravy. Keep it aside.
- Take besan in a mixing bowl. Add 1/4 tsp of turmeric powder, red chilli powder, cumin seeds powder, and salt. Mix well.
- Add water gradually to prepare the medium soft dough.
- Now take a small ball sized dough and make a round shaped circular peda from the dough. Apply oil to it. Dust it with flour and roll a peda to make a roti.
- Then cut it into small square shaped pieces. Keep it aside.
- Heat 1 tbsp of oil in a pan. Add mustard seeds, cumin seeds, asafoetida, and the prepared gravy. Mix well.
- Saute it for a few seconds on medium flame. Add salt, all spice mix powder, and 1/2 tsp of turmeric powder. Mix well.
- Now add 2 cups of water. Mix well. Boil it for 2 to 3 minutes on medium flame.
- Add roasted sesame seeds powder and roasted peanuts powder. Mix well. Boil it for 2 to 3 minutes on medium flame.
- Now add the prepared square besan pieces. Mix well. Cover the pan with a lid and cook it for 10 minutes on medium flame. Keep stirring occasionally.
- Once done, turn off the flame. Garnish it with coriander leaves. Take it out to a serving bowl.
- 'Yesar Amti' is ready to be served.

SUGARCANE JUICE WITHOUT SUGARCANE

the healthiest summer drink

By Shashi Kala Ji

From Rajasthan



SERVINGS: 2

PREPARATION TIME: 5 MINS

COOKING TIME: 0 MIN

INGREDIENTS

- Jaggery Powder / Gud Ka Powder- 3 tsp
- Mint Leaves / Pudina - A few
- Black salt / Kala namak - 1/4 tsp
- Lemon juice / Nimbu ka ras - 1 & 1/2 tsp
- Water - As required
- Ice Cubes - As required

DIRECTIONS

- Take jaggery powder in a mixing jar. Add mint leaves, black salt, lemon juice, and a little water. Grind it for a few seconds.
- Then add ice cubes and grind it again for a few seconds. Once done, take it out in a serving glass and add ice cubes.
- 'Sugarcane Juice Without Sugarcane' is ready to be served.

TIPS

- You can use grated jaggery instead of jaggery powder.
- Sweetness can be adjusted as per taste.

TAWA PANEER TAKATAK

a quick and delicious side dish

By Urmila Badaya

From Rajasthan



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Oil - 1 tbsp
- Onion / Pyaz - 1 Finely chopped
- Tomato / Tamatar - 1 Finely chopped
- Capsicum / Shimla Mirch - 1/2 Finely chopped
- Cottage cheese / Paneer - 1/2 Cup Finely chopped
- Salt - As per taste
- White Pepper Powder / Safed Mirch Powder - 1/2 tsp
- Oregano - 1/2 tsp
- Red Chilli Flakes - 1/2 tsp
- Tomato Ketchup - 1 tbsp

TIPS

- You can use this sabji to make a sandwich or roti wrap.

DIRECTIONS

- Heat oil on a tawa. Add onion and mix well. Saute it for a few seconds on low flame.
- Now add tomato and mix well. Add capsicum and mix well. Saute it for a few seconds on low flame.
- Then add paneer, salt, white pepper powder, oregano, and red chilli flakes. Mix well.
- Add tomato ketchup and mix well. Saute it for a few seconds on low flame. Keep stirring continuously.
- Once done, turn off the flame and take it out on a serving bowl.
- 'Tawa Paneer Takatak' is ready to be served.

MINI SAMOSA

a popular teatime snack

By Saroj Bhasin

From Rajasthan



SERVINGS: 4

PREPARATION TIME: 10 MIN

COOKING TIME: 10 MIN

INGREDIENTS

• FOR PREPARING STUFFING

- Oil - 1 tbsp
- Dry Coriander Seeds / Sabut Dhaniya - 1 tsp
- Black Pepper Powder / Kali Mirch Powder - 1/2 tsp
- Dry Mango Powder / Amchur - 1/2 tsp
- Green Chilli / Hari Mirchi - 2 Finely chopped
- Cashew / Kaju - 4 to 5 Chopped
- Raisins / Kishmish - 1 tsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Salt - As per taste
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Boiled Potato / Uble Hue Aloo - 2 Peeled and roughly mashed
- Green peas / Matar - 1 Cup boiled
- Coriander Leaves / Hara Dhaniya - A handful

• FOR PREPARING DOUGH

- All Purpose Flour / Maida - 1 Cup
- Carom Seeds / Ajwain - 1/2 tsp
- Salt - As per taste
- Water - As required
- Clarified Butter / Ghee - As required

• FOR PREPARING MINI SAMOSA

- Oil - For frying

DIRECTIONS

• FOR PREPARING STUFFING

- Heat oil in a pan. Add dry coriander seeds, black pepper powder, dry mango powder, green chilli, cashews, and raisins. Mix well. Saute it for a few seconds on medium flame.
- Then add red chilli powder, salt, turmeric powder, boiled potato, and green peas. Mix well.
- Saute it for 1 to 2 minutes on medium flame. Keep stirring occasionally.
- Once done, add coriander leaves and mix well. Turn off the flame. Let it cool down.

• FOR PREPARING DOUGH

- Take maida in a mixing bowl. Add salt, carom seeds, and ghee. Mix well. Check the moyan by binding the flour. If it binds, the moyan is perfect, else, add more ghee.
- Then add water gradually to prepare a tight consistency dough. Let it rest for 5 minutes.

• FOR PREPARING MINI SAMOSA

- Take a small ball sized part of the dough and make a peda. Roll it to make medium sized oval poori and cut it from the middle to form 2 semi-circular shapes.
- Now, take one semi circular part, apply the water on the edges and fold it to form a cone shape. Press and seal the edges. Fill the prepared samosa stuffing in the cone.
- Press and seal the top edge by applying water and folding a pleat in between, press slightly. Likewise prepare all the samosas.
- Heat oil for frying on medium flame. Now put the samosa carefully in the oil and fry them on a medium to low flame for 2 to 3 minutes. Flip it using a slotted spoon.
- Deep fry them until they become golden brown from both sides. Once done. Take them out to a serving plate.
- 'Mini Samosa' is ready to be served.

TIPS

- You can fry the samosa in the air fryer instead of deep frying it.
- Check the moyan by binding the flour. If it binds, the moyan is perfect. Else, add more ghee.

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3 TYPES OF RAITA

quick and tasty side dishes

By Neeta Sharma

From Rajasthan



SERVINGS: 3

PREPARATION TIME: 5 MIN

COOKING TIME: 2 MIN

INGREDIENTS

- **FOR PREPARING PAHADI RAITA**
- Curd / Dahi - 1 Cup whisked
- Ginger / Adrak - 1 Inch chopped
- Green Chilli / Hari Mirch - 1 Finely chopped
- Coriander Leaves / Hara Dhaniya - A handful
- Cucumber / Kheera - 1 Grated
- Salt - As per taste
- Black Salt / Kala Namak - As per taste
- Roasted Cumin Seeds / Bhuna Jeera - 1/2 tsp Coarsely ground
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- **FOR PREPARING ALOO KA RAITA**
- Curd / Dahi - 1 Cup whisked
- Boiled Potato / Uble Hue Aloo - 1 Peeled and finely chopped
- Coriander Leaves / Hara Dhaniya - A handful
- Roasted Cumin Seeds / Bhuna Jeera - 1/2 tsp Coarsely ground
- Black Salt / Kala Namak - As per taste
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- **FOR PREPARING RAJASTHANI PYAZ KA TADKE WALA RAITA**
- Curd / Dahi - 1 Cup whisked
- Onion / Pyaz - 1 Finely chopped
- Coriander Leaves / Hara Dhaniya - A handful
- Dry Mint Leaves Powder / Pudina Powder - 1/2 tsp
- Salt - As per taste
- Black Salt / Kala Namak - As per taste
- Roasted Cumin Seeds / Bhuna Jeera - 1/2 tsp Coarsely ground
- Clarified Butter / Ghee - 1 tsp
- Cumin Seeds / Jeera - 1/2 tsp
- Turmeric Powder / Haldi Powder - 1/4 tsp

DIRECTIONS

- **FOR PREPARING PAHADI RAITA**
- Take green chilli, ginger, and coriander leaves in a mortar pestle. Crush it for a few seconds to prepare its paste.
- Take curd in a mixing bowl. Add the prepared ginger-green chilli paste, cucumber, coriander leaves, salt, black salt, roasted cumin seeds, and red chilli powder. Mix well.
- Once done, take it out in a serving bowl.
- **FOR PREPARING ALOO KA RAITA**
- Take curd in a mixing bowl. Add boiled potato, coriander leaves, roasted cumin seeds, black salt, salt, and red chilli powder. Mix well.
- Once done, take it out in a serving bowl.
- **FOR PREPARING RAJASTHANI PYAZ KA TADKE WALA RAITA**
- Take curd in a mixing bowl. Add onion, coriander leaves, dry mint leaves powder, salt, black salt, and roasted cumin seeds. Mix well.
- Heat ghee in a tadka pan. Add cumin seeds and turmeric powder. Mix well. Turn off the flame and add the prepared tadka to the raita bowl and mix well.
- Once done, take it out in a serving bowl.
- '3 Types Of Raita' are ready to be served.

TIPS

- Oil can be used instead of ghee.
- You can add finely chopped fresh mint leaves also instead of dry mint leaves powder.

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PANEER PATIALA

a flavorful and spicy dish

By Alka Sharma

From Rajasthan



SERVINGS: 3

PREPARATION TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

- **FOR PREPARING ONION GRAVY**
- Water - As required
- Onion / Pyaz - 2 Chopped
- Green Chilli / Hari Mirchi - 1 Chopped
- Cashew / Kaju - 8 to 10
- Turmeric Powder / Haldi Powder - 1/4 tsp
- Salt - As per taste
- **FOR PREPARING TANDOORI MASALA**
- Dry Coriander Seeds / Sabut Dhaniya - 2 tsp
- Cumin Seeds / Jeera - 2 tsp
- Black Peppercorns / Kali Mirch - 8 to 10
- Cardamom / Elaichi - 2
- Black Cardamom / Badi Elaichi - 2
- Clove / Laung - 4
- Turmeric Powder / Haldi Powder - 1/4 tsp
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- **FOR PREPARING PAPAD ROLL**
- Cottage Cheese / Paneer - 250 gms. Grated
- Cheese Cube - 2 Grated
- Dry Mint Powder / Pudina Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1/4 tsp
- Salt - As per taste
- Tandoori Masala - 1/4 tsp
- Water - As required
- Papad - 2
- Oil - For frying
- **FOR PREPARING PANEER PATIALA**
- Oil - 1 & 1/2 tbsp
- All Spice Mix Powder / Garam Masala - 1/4 tsp
- Ginger-Garlic-Green Chilli paste / Adarak-Lahsun-Hari Mirchi paste - 1 tsp
- Tomato Puree / Tamatar Puree - Of 1 tomato
- Salt - As per taste
- Turmeric Powder / Haldi Powder - 1/4 tsp
- Fresh cream - 2 tsp + For garnishing
- Coriander Leaves / Hara Dhaniya - A handful + For Garnishing
- Water - As required
- Clarified Butter / Ghee - 1 tbsp
- Cottage Cheese / Paneer - For garnishing

TIPS

- If you want, you can add whole spices to the tadka.
- When the water evaporates from the tomato puree it indicates that it is well cooked.
- You can add garam masala instead of tandoori masala.
- If you want, you can apply besan slurry to stick the papad instead of water.
- You can serve the papad roll as an appetizer.
- If you want you can grind the prepared gravy again.

PANEER PATIALA

DIRECTIONS

- **FOR PREPARING ONION GRAVY**

- Boil water in a pan. Add onion, green chilli, cashews, turmeric powder, and salt. Boil it for 10 to 15 minutes on medium flame. Keep stirring occasionally.
- Once done, turn off the flame and strain it. Let it cool down. Take it out in a grinding jar. Coarsely grind it for a few seconds to prepare its puree.

- **FOR PREPARING TANDOORI MASALA**

- Take dry coriander seeds, cumin seeds, black peppercorns, cardamom, black cardamom, and cloves in a pan.
- Roast it for 1 to 2 minutes on low flame till the nice aroma begins to rise. Once done, turn off the flame and take it out in a grinding jar.
- Add turmeric powder and red chilli powder. Grind it for a few seconds to prepare its tandoori masala. Take it out in a bowl. Keep it aside.

- **FOR PREPARING PAPAD ROLL**

- Take paneer in a mixing bowl. Add cheese, pudina powder, red chilli powder, salt, and tandoori masala. Mix well with your hands.
- Take water on a plate. Now dip the papad into the water from both sides. Take it out on a kitchen towel. Add the prepared paneer mixture on the upper side of the papad.
- Fold from the left side then the right side. Now fold it from the upper side along the other two sides and press on the edges by applying water.
- Now heat oil in a deep frying pan over medium flame, and when the oil is medium hot. Place the prepared papad rolls gently into the hot oil.
- Deep fry them until they become crispy and light golden brown from all sides on a medium flame.
- Once done, take them out to a plate using a slotted spoon. Cut it into 2 pieces diagonally. Keep it aside.

- **FOR PREPARING PANEER PATIALA**

- Heat oil in a pan. Add ginger-garlic-green chilli paste and all spice mix powder. Mix well. Saute it for a few seconds on medium flame.
- Then add tomato puree and mix well. Saute it for 1 to 2 minutes till the water evaporates on medium flame.
- Now add turmeric powder, salt, and 1 tsp of the prepared tandoori masala. Mix well.
- Now add the prepared onion gravy and mix well. Saute it for 2 to 3 minutes on medium flame. Keep stirring occasionally.
- Now add fresh cream and coriander leaves. Mix well. Add a little water and mix well. Boil it for 1 to 2 minutes on medium flame.
- Meanwhile, heat ghee in a tadka pan. Add red chilli powder and 1/2 tsp of tandoori masala. Mix well. Pour it into the prepared gravy.
- Take it out on a serving plate. Arrange the prepared papad roll. Garnish it with fresh cream, coriander leaves and grated paneer.
- 'Paneer Patiala' is ready to be served.

WATERMELON THEPLA

a unique meal option

By Vineeta Prashant

From Mumbai



SERVINGS: 1 - 2

PREPARATION TIME: 5 MIN

COOKING TIME: 3 - 4 MIN

INGREDIENTS

- Watermelon rind - 1/2 cup
Grated
- Whole wheat flour / Gehu ka aata - 1 cup
- Roasted cumin seeds powder / Bhuna jeera powder - 1 tsp
- Green chilli powder / Hari mirch powder - 1 tsp
- Turmeric powder / Haldi powder - 1/2 tsp
- Carom seeds / Ajwain - 1/2 tsp
- Dry ginger powder / Saunth - 1/4 tsp
- Salt - as per taste
- Oil - 1 tbsp + for roasting

TIPS

- You can use ghee or butter for roasting the thepla.
- You can make poori or paratha with prepared dough.

DIRECTIONS

- Take watermelon rind in a mixing bowl. Add roasted cumin seeds powder, salt, turmeric powder, green chilli powder, dry ginger powder, carom seeds, whole wheat flour and 1 tbsp of oil. Mix well.
- Now, knead it to prepare the soft dough. Let it rest for 15 minutes.
- Take the small ball sized dough and make a round shaped circular peda from the dough. Dust it with flour and roll a peda to make a thepla.
- Meanwhile, heat a tawa. Grease it with oil and place the thepla on the tawa. Roast it from one side on medium flame.
- Flip it. Apply oil and roast both sides. Once done. Take it out to the serving plate.
- 'Watermelon Thepla' is ready to be served.

MIRCHI VADA KI SABJI

a popular Rajasthani side dish
By Lalita Harsh From Rajasthan



SERVINGS: 4

PREPARATION TIME: 10 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- **FOR PREPARING MIRCHI VADA**
- Green chilli / Hari mirch - 2
- Gram Flour / Besan - 1 Cup
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp + As required
- Water - As required
- Boiled Potato / Uble Hue Aloo - 1 Peeled and roughly mashed
- Tatri / Nimbu Ke Phool - 1/2 tsp
- Dry Mint Powder / Pudina Powder - 1/2 tsp (optional)
- Oil - For frying
- **FOR PREPARING MIRCHI VADA KI SABJI**
- Clarified Butter / Ghee - 2 tbsp
- Asafoetida / Hing - 1/4 tsp
- Cumin Seeds / Jeera - 1/2 tsp
- Curd / Dahi - 1 Cup whisked
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Turmeric Powder / Haldi Powder - 1 tsp
- Coriander Powder / Dhaniya Powder - 1 & 1/2 tsp
- Salt - As per taste
- Dry Mint Leaves / Sukha Pudina - 1 tsp
- Water - As required

TIPS

- The consistency of the besan Batter should be thick.
- The boiled potato should be roughly mashed.
- You can prepare mirchi vada chaat also from mirchi vada.
- Cut the mirchi vada with kitchen scissors to cut it neatly.
- You can cut the mirchi vada as per choice.
- Keep stirring continuously after adding curd mixture till it starts to boil otherwise, curd will curdle.
- Water should be added only after the curd mixture boils well.

DIRECTIONS

- **FOR PREPARING MIRCHI VADA**
- Make a vertical slit on green chilli from top to the bottom and scoop out the seeds.
- Take gram flour in a bowl. Add salt, and 1/2 tsp of red chilli powder. Mix well.
- Add water gradually to prepare a thick consistency batter. Keep it aside.
- Take boiled and roughly mashed potato in a mixing bowl. Add salt, 1/2 tsp of red chilli powder, tatri, and dry mint powder. Mix well.
- Now, stuff the prepared potato stuffing in the green chilli. Then coat the green chilli's outer side with potato stuffing. Likewise, prepare another green chilli.
- Meanwhile, heat oil in a deep frying pan over medium flame. When the oil is medium hot, dip the stuffed mirchi in the prepared besan batter, and coat it evenly using a spoon.
- Place it gently into the hot oil, when the top surface turns light golden brown, flip them using a slotted spoon.
- Deep fry them until crispy and light golden brown from both sides, on medium flame.
- Once done, take them out to a plate using a slotted spoon. Cut it into small pieces using kitchen scissors. Keep it aside.
- **FOR PREPARING MIRCHI VADA KI SABJI**
- Take curd in a mixing bowl. Add red chilli powder, turmeric powder, coriander powder, and salt. Mix well.
- Heat ghee in a pan. Add asafoetida, cumin seeds, and the prepared curd mixture. Mix well.
- Keep stirring continuously till it starts to boil otherwise, curd will curdle.
- Then add dry mint leaves by rubbing between your palms. Mix well.
- Now add the prepared mirchi vada pieces and a little water. Mix well.
- Boil it on high flame for 1 to 2 minutes. Keep stirring occasionally.
- Then keep the flame low and boil it on low flame for 2 to 3 minutes. Keep stirring occasionally.
- When the gravy becomes thick, turn off the flame and take it out in a serving bowl.
- 'Mirchi Vada Ki Sabji' is ready to be served.

KESAR CHANDAN SHARBAT

a traditional Indian drink

By Hansa Gupta

From Rajasthan



SERVINGS: NA

PREPARATION TIME: 65 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Sugar - 1.5 kg.
- Water - 750 ml. + As required
- Edible Sandal Powder / Chandan Powder - 15 gms.
- Cardamom Powder / Elaichi Powder - Of 25 cardamom
- Saffron / Kesar - 0.5 gms.
- Rose Water / Gulab Jal - 150 ml.
- Kewra Water / Kewra Jal - 100 ml.

TIPS

- You can prepare this sharbat with milk or water.
- Sieve the sharbat concentrate with thin and thick strainer.
- You can store this sharbat concentrate in an air-tight glass bottle in the refrigerator for 3 months.

DIRECTIONS

- Soak sandal powder in the water for 60 minutes.
- Soak saffron in the rose water then crush it in the mortar pestle.
- Take sugar, water, and cardamom powder in a pan. Heat and boil it for 4 to 5 minutes on medium flame to prepare sugar syrup of one-string consistency.
- Then add soaked sandal paste and mix well. Once done, turn off the flame.
- Now put a thin sieve on the mixing bowl. Then put a thick sieve on it. Then strain the prepared concentrate. Let it cool down completely.
- Now add soaked saffron, rose water, and kewra water. Mix well.
- Transfer it to an airtight glass bottle. Keep it in the refrigerator.
- **FOR SERVINGS**
- Take ice cubes in the serving glass. Add 2 tbsp of prepared kesar chandan concentrate. Add water and mix well.
- 'Kesar Chandan Sharbat' is ready to be served.

2 TYPES OF MIRCHI BADA CHAAT

popular street food of Rajasthan

By Krishna Gupta

From Rajasthan



SERVINGS: 2

PREPARATION TIME: 10 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- **FOR PREPARING MIRCHI BADA**
- Oil - 1 tbsp + For frying
- Cumin Seeds / Jeera - 1/2 tsp
- Mustard Seeds / Rai - 1/2 tsp
- Fennel Seeds / Saunf - 1 tsp
- Dry Coriander Seeds / Sabut Dhaniya - 1/2 tsp
- Asafoetida - A pinch
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Salt - As per taste
- Garam Masala - 1/2 tsp
- Boiled Potato / Uble Hue Aloo - 2 Peeled and mashed
- Coriander Leaves / Hara Dhaniya - A handful
- Pasta & Pizza Red Sauce - 1 tbsp
- Green Chilli / Hari Mirch - 2 Big sized
- Gram Flour / Besan - 1 Cup
- Carom Seeds / Ajwain - 1/2 tsp
- Water - As required
- **FOR PREPARING TRADITIONAL MIRCHI BADA CHAAT**
- Green Chutney / Hari Chutney - As required
- Tamarind Chutney / Imli Ki Chutney - As required
- Onion / Pyaz - 1 tsp Finely chopped
- Black Salt / Kala Namak - As required
- Chaat Masala - As required
- Curd / Dahi - 1 tbsp Whisked
- Coriander Leaves / Hara Dhaniya - For Garnishing
- **FOR PREPARING ITALIAN MIRCHI BADA CHAAT**
- Cheese - As required
- Veg Mayonnaise - As required
- Mixed Herbs - As required
- Red Chilli Flakes - As required

TIPS

- The consistency of the besan Batter should be thick.

DIRECTIONS

- **FOR PREPARING MIRCHI BADA**
- Heat oil in a pan. Add cumin seeds, mustard seeds, fennel seeds, dry coriander seeds, and asafoetida. Saute it for a few seconds on medium flame.
- Then add red chilli powder, turmeric powder, salt, and garam masala. Mix well. Add boiled potato and saute it for 1 to 2 minutes on medium flame. Keep stirring continuously.
- Now add coriander leaves and Pasta & Pizza Red Sauce. Mix well. Once done, turn off the flame.
- Make a vertical slit on green chilli from top to the bottom and scoop out the seeds.
- Now, stuff the prepared potato stuffing in the green chilli. Keep it aside.
- Take gram flour in a bowl. Add salt, and carom seeds. Mix well. Add water gradually to prepare a thick consistency batter.
- Meanwhile, heat oil in a pan for frying over medium flame. When the oil is medium hot, dip the stuffed mirchi in the prepared besan batter, and coat it evenly using a spoon.
- Place it gently into the hot oil, when the top surface turns light golden brown, flip them using a slotted spoon.
- Deep fry them until crispy and light golden brown from both sides, on medium flame.
- Once done, take them out to a plate using a slotted spoon. Cut it into 3 pieces.
- **FOR PREPARING TRADITIONAL MIRCHI BADA CHAAT**
- Take the prepared mirchi bada into a serving plate. Add green chutney, tamarind chutney, onion, black salt, chaat masala, and curd. Garnish it with coriander leaves.
- **FOR PREPARING ITALIAN MIRCHI BADA CHAAT**
- Take the prepared mirchi bada into a serving plate. Grate cheese on it. Then add Veg Mayonnaise on it. Sprinkle mixed herbs and red chilli flakes on it.
- '2 Types of Mirchi Bada Chaat' are ready to be served.

[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

OATS APPE

low-calorie special snacks

By Preeti Koolwal

From Rajasthan



SERVINGS: 2

PREPARATION TIME: 10 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Oats Powder - 2 & 1/2 tsp
- Semolina / Sooji - 1 tsp
- Curd / Dahi - 2 tsp
- Bottle Gourd / Lauki - 2 tsp Grated
- Onion / Pyaz - 1 tbsp Finely chopped
- Green Chilli / Hari Mirchi - 1 tsp Finely chopped
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1/4 tsp
- Black Pepper Powder / Kali Mirch Powder - 1/2 tsp
- Coriander Leaves / Hara Dhaniya - A handful
- Coriander Leaves-Mint Paste / Hara Dhaniya-Pudina Paste - 1 tsp
- Water - As required
- Baking Soda - 1/4 tsp
- Oil - As required
- Mustard Seeds / Rai - As required
- Curry Leaves / Curry Patta - A few

TIPS

- Baking soda should be added just before preparing the appe.
- Add coriander-mint leaves paste to give a nice taste and color to the appe.

DIRECTIONS

- Take oats powder in a mixing bowl. Add sooji, curd, bottle gourd, onion, green chilli, salt, red chilli powder, black pepper powder, coriander leaves, and coriander leaves-mint paste.
- Add water gradually and prepare a lump-free, medium thick batter consistency. Keep it aside and let it rest for 5 to 10 minutes.
- Then add baking soda. Whisk it well using a spoon.
- Meanwhile, heat the appe pan and add some drops of oil to the appe mould. Add mustard seeds, curry leaves, and pour batter into the appe mould.
- Cover the pan with a lid and cook on a medium flame for 2 to 3 minutes.
- Flip the appe and add some drops of oil. Cover the pan with a lid and cook it for 2 to 3 minutes from both sides. Once done, take them out to a serving plate using a fork.
- 'Oats Appe' are ready to be served.

PAPAD ACHARI PARATHA

a quick meal option

By Madhu Garg

From Muzaffarnagar



SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Roasted Papad - 1
- Pickle / Achar - 1 tsp
- Coriander Leaves / Hara Dhaniya - A handful
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- Clarified Butter / Ghee - As required
- Whole Wheat Dough / Gehu Ka Aata - As required

TIPS

- You can use any type of pickle and papad.
- You can crush the papad in a mixer grinder

DIRECTIONS

- Crush the papad in a plate. Then crush it using a rolling pin to make fine powder.
- Now take it out in a bowl. Add pickle, coriander leaves, salt, and red chilli powder. Mix well.
- Take the medium ball sized medium-soft whole wheat dough and make a round shaped circular peda from the dough. Dust it with flour and roll a peda to make a paratha.
- Apply ghee to it. Now add the prepared papad stuffing on it.
- Join the edges and seal the paratha properly. Slightly press it. Roll it with light hands to make a paratha.
- Meanwhile, heat a tawa. Place the prepared paratha on the tawa. Cook it from one side.
- Flip it once it is slightly brown, add ghee to the paratha and cook it from both sides on a low to medium flame. Press the paratha while cooking it to make it crispy and cook it well.
- Once done, turn off the flame and take it out to the serving plate.
- 'Papad Achari Paratha' is ready to be served.

PUNUGULU

a delicious and famous street food
By Shailaja Meduri From Hyderabad



SERVINGS: 2

PREPARATION TIME: 65 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Rice Flour / Chawal Ka Aata - 1 Cup
- All Purpose Flour / Maida - 1 Cup
- Curd / Dahi - 1 Cup
- Water - As required
- Ginger-Garlic-Coriander / Adrak-Lahsun-Hara Dhaniya - 1 tbsp Finely chopped
- Asafoetida / Hing - A pinch
- Salt - As per taste
- Fruit Salt - A pinch
- Oil - For frying
- Chaat Masala - As required

TIPS

- The ratio of rice flour, maida and curd should be 1:1:1.

DIRECTIONS

- Take rice flour in a mixing bowl. Add maida and curd. Mix well.
- Add water gradually to prepare a lump-free and medium consistency batter.
- Now add ginger-garlic-coriander and asafoetida. Mix well.
- Then add salt and mix well. Let it rest for 60 minutes. Then add fruit salt and mix well.
- Meanwhile, heat oil in a pan over medium flame. When the oil is medium hot, drop a spoonful of batter in it.
- Fry it from all sides for 2 to 3 minutes on a medium flame till it is golden brown.
- Once done, take it out on a serving plate. Sprinkle chaat masala on it.
- 'Punugulu' is ready to be served with coconut chutney and tomato chutney.

2 TYPES OF INSTANT CHAATS

a tempting dish

By Poonam Maheshwari

From Delhi



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- **FOR PREPARING SWEET CHUTNEY**
- Water - 1 Cup
- Jaggery Powder / Gud - 1 Cup
- Dry Mango Powder / Aamchur - 1 & 1/2 tsp
- Black Salt / Kala Namak - As per taste
- Roasted Cumin Seeds / Bhuna Jeera - 1 tsp
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- **FOR FRYING GOLGAPPA**
- Ready To Fry Golgappa - As required
- Oil - For frying
- **FOR PREPARING GOLGAPPA CHAAT**
- Curd / Dahi - 1/2 Cup whisked
- Salt - As per taste
- Boiled Potato / Uble Hue Aloo - 2 Peeled and mashed
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Green Chutney / Hari Chutney - As required
- Nylon Sev - For garnishing
- Pomegranate / Anardana - For garnishing
- **FOR PREPARING BREAD CHAAT**
- Bread - 1 Slice
- Curd / Dahi - 1/2 Cup whisked
- Boiled Potato / Uble Hue Aloo - 2 Peeled and finely chopped
- Tomato / Tamatar - 1/2 Finely chopped
- Onion / Pyaz - 1/2 Finely chopped
- Green Chutney / Hari Chutney - As required
- Pomegranate / Anardana - For garnishing
- Coriander Leaves / Hara Dhaniya - For garnishing
- Nylon Sev - For garnishing

- You can add black chana to the potato stuffing.
- Pour the chutney as per choice for bread chaat.
- **FOR SWEET CHUTNEY**
- The ratio of jaggery powder to water should be 1:1.
- Sugar can be added instead of jaggery powder.
- Normal salt can be added instead of black salt.

DIRECTIONS

- **FOR PREPARING SWEET CHUTNEY**
- Boil water in a pan. Add jaggery powder and dry mango powder. Mix well.
- Then add black salt, roasted cumin seeds, and red chilli powder. Mix well.
- Boil it for 5 minutes on medium flame. Keep stirring occasionally.
- Once done, turn off the flame and take it out in a bowl.
- **FOR FRYING GOLGAPPA**
- Heat oil for frying. Put the ready to fry golgappa in the hot oil.
- Deep fry it on a high flame for a few seconds until it turns crispy and golden brown from both sides. Then, take them out on a serving plate using a slotted spoon. Let it cool down.
- **FOR PREPARING GOLGAPPA CHAAT**
- Take curd in a bowl. Add salt and mix well.
- Take boiled potato in a mixing bowl. Add salt, red chilli powder, and coriander leaves. Mix well.
- Make a hole at the center of each golgappa and fill the potato masala inside it.
- Then add the prepared curd, green chutney, and prepared sweet chutney on it.
- Garnish it with pomegranate, coriander leaves, and nylon sev.
- **FOR PREPARING BREAD CHAAT**
- Cut the bread with a round-shaped cutter or bowl.
- Spread curd on a serving plate. Put a prepared bread slice on it. Spread curd on the upper side of it.
- Then add boiled potato, tomato, and onion on it. Pour green chutney and the prepared sweet chutney on it.
- Garnish it with pomegranate, coriander leaves, and nylon sev.
- '2 Types Of Instant Chaats' are ready to be served.

TIPS

[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

CHANA TIKKI BURGER

a protein-rich appetizer

By Anupama Jagdeesh Rao

From Bangalore



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Ginger / Adrak - 1 Inch chopped
- Green Chilli / Hari Mirchi - 2
- Dry Red Chilli / Sukhi Lal Mirchi - 3
- Bengal Gram / Chana Dal - 1 Cup
- Water - As required
- Yellow Lentils / Moong Dal - 1/4 Cup
- Fresh coconut / Nariyal - 1 Cup grated
- Coriander Leaves / Hara Dhaniya - A handful
- Curry Leaves / Curry Patta - A few finely chopped
- Turmeric Powder / Haldi Powder - A pinch
- Salt - As per taste
- Rice Flour / Chawal Ka Aata - 1 tsp
- Oil - For frying
- Veg Mayonnaise Burger - As required
- Wheat Burger Bun - 1
- Onion Slice / Pyaz Slice - 1
- Tomato Slice / Tamatar Slice - 1
- Chaat Masala - As required

TIPS

- Spiciness can be adjusted as per taste.
- The ratio of moong dal to chana dal should be 1:4.
- Rice flour should be added to make crispy ambode.
- The ambode should not be flipped instantly after adding it to the hot oil.
- If you want, you can add 1 big sized ambode instead of 2 small ambode.

DIRECTIONS

- Wash and soak the chana dal for 5 hours. Then rinse water. Keep 1 tbsp of chana dal from it aside.
- Wash and soak the moong dal for 5 hours. Then rinse water. Keep 1 tbsp of moong dal from it aside.
- Take ginger, green chilli, and dry red chilli powder in a grinding jar. Grind it for a few seconds.
- Now add soaked moong dal, chana dal, and little water. Coarsely grind it for a few seconds.
- Once done, take it out in a bowl. Add the rest of 1 tbsp of whole moong dal and chana dal.
- Now add fresh coconut, coriander leaves, curry leaves, turmeric powder, salt, and rice flour. Mix well.
- Take a small ball-sized portion of the mixture on wet hands and prepare a small ball sized flattened vada.
- Meanwhile, heat Oil for frying in a kadhai. Add the prepared vada to the hot oil. Fry them for 1 to 2 minutes on low flame.
- Then flip them and deep fry them on low flame for 2 to 3 minutes until it turns crispy and golden brown from all sides.
- Once done, take them out on a plate using a slotted spoon.
- Cut the burger bun in half. Apply veg mayonnaise on the inner part of the both burger bun sides.
- Add onion slice on the upper bun then add 2 prepared ambode on it. Now add tomato slice on it. Sprinkle chaat masala on both burger bun sides.
- Garnish it with veg mayonnaise. Cover it with a lower part of the burger bun. Then flip it and put on a serving plate.
- 'Chana Tikki Burger' is ready to be served.

LEFTOVER FRIED ROTI WITH SALAD

an instant traditional dish

By Sonam Koolwal

From Rajasthan



SERVINGS: 1

PREPARATION TIME: 7,200 MIN

COOKING TIME: 1 MIN

INGREDIENTS

- Leftover Roti - 1
- Oil - For frying
- Onion / Pyaz - 2 to 3 tsp Finely chopped
- Tomato / Tamatar - 1/2 Finely chopped
- Salt - As per taste
- Cumin seeds / Jeera - 1/4 tsp
- Green Chilli / Hari Mirchi - 1 to 2 Finely chopped
- Red Chilli Powder / Lal Mirch Powder - 1/4 tsp
- Coriander Leaves / Hara Dhaniya - A handful

TIPS

- Use leftover roti only to prepare this dish.
- The roti should be spread separately to sun-dry.
- Take more tomatoes than onion to make nice flavorful salad.

DIRECTIONS

- Put the leftover roti in the sun light. let it sun-dry for 4 to 5 days.
- Heat oil for frying. Put the prepared leftover roti in the hot oil.
- Deep fry it on a high flame for a few seconds until it turns crispy and golden brown from both sides. Then, take them out on a serving plate using a slotted spoon.
- Now take onion, tomato, salt, cumin seeds, green chilli, red chilli powder, and coriander leaves. Mix well.
- 'Leftover Fried Roti With Salad' is ready to be served.

CHUTNEY VADA

popular street food of Maharashtra
By Snehal Rathi From Maharashtra



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 7 MIN

INGREDIENTS

- **FOR PREPARING VADA**
- Oil - 1 tbsp + For frying
- Mustard Seeds / Rai - 1/2 tsp
- Cumin Seeds / Jeera - 1/2 tsp
- Asafoetida / Hing - A pinch
- Fenugreek Seeds / Methi Dana - A few
- Split Black Gram / Urad Dal - 1/2 tsp
- Carom Seeds / Ajwain - 1/4 tsp
- Ginger-Green Chilli-Garlic Paste / Adrak-Hari Mirchi-Lahsun Paste - 1 tsp
- Salt - As per taste
- Turmeric Powder / Haldi Powder - 1/2 tsp + 1/2 tsp
- Boiled Potato / Uble Hue Aloo - 2 to 3 Peeled and mashed
- Coriander Leaves / Hara Dhaniya - A handful
- Gram Flour / Besan - 1 Cup
- Rice Flour / Chawal Ka Aata - 2 to 3 tsp
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- Water - As required
- **FOR PREPARING CHUTNEY**
- Coriander Leaves / Hara Dhaniya - A handful
- Fresh Coconut / Nariyal - 1/4 Cup chopped
- Salt - As per taste
- Lemon Juice / Nimbu Ka Ras - Of 1/2 Lemon
- Sugar - 1/2 tsp
- Cumin Seeds / Jeera - 1/2 tsp
- Water - As required
- Oil - 1 tsp
- Mustard Seeds / Rai - 1/4 tsp
- Cumin Seeds / Jeera - 1/4 tsp
- Asafoetida / Hing - A pinch
- **FOR SERVINGS**
- Chaat Masala - As required
- Coriander Leaves / Hara Dhaniya - For garnishing
- Onion / Pyaz - Finely chopped for garnishing
- Nylon Sev / Zero Number Sev - For garnishing
- Bun / Pav - 1
- Veg Tandoori Mayonnaise - As required
- Green Chutney / Hari Chutney - As required

DIRECTIONS

- **FOR PREPARING VADA**
- Heat oil in a pan. Add mustard seeds, cumin seeds, asafoetida, fenugreek seeds, urad dal, carom seeds, and ginger-green chilli paste. Mix well.
- Saute it for 1 to 2 minutes on medium flame. Stir it occasionally. Then add salt and 1/2 tsp of turmeric powder. Mix well.
- Add the prepared tadka to the boiled potato mixing bowl. Add coriander leaves and little salt. Mix well.
- Take a small portion of the mixture on the palm. Prepare a nice round vada-shaped ball. Likewise, prepare all vada from the mixture. Keep it aside.
- Take gram flour in a bowl. Add rice flour, salt, red chilli powder, and 1/2 tsp of turmeric powder. Mix well.
- Then add water gradually to make medium-thick consistency batter.
- Meanwhile, heat oil in a pan over medium flame. Dip the prepared potato balls into the gram flour batter and coat them evenly. Place it into the hot oil. Fry them on medium flame.
- Deep fry them until they become crispy and golden brown from all sides. Then, take them out on a plate using a slotted spoon.
- **FOR PREPARING CHUTNEY**
- Take coriander leaves, fresh coconut, salt, lemon juice, sugar, cumin seeds, and little water. Grind it for a few seconds to prepare its chutney. Once done, take it out in a bowl.
- Heat oil in a tadka pan. Add mustard seeds, cumin seeds, and asafoetida. Mix well and turn off the flame.
- Add the prepared tadka to the chutney bowl. Mix well.
- **SERVING SUGGESTIONS**
- 1) Take the prepared vada to the serving bowl. Add 2 to 3 tbsp of the prepared chutney on it. Sprinkle chaat masala on it. Garnish it with coriander leaves, onion, and nylon sev.
- 2) Cut the pav from between. Spread veg tandoori mayonnaise on lower side and green chutney on upper side of it.
- Put a vada on lower part of pav. Sprinkle chaat masala on it. Cover it with the upper pav. Slightly press it.
- 'Chutney Vada' is ready to be served.

TIPS

- Add a few fenugreek seeds to the tadka of vada stuffing.
- You can store the vada tadka masala for 2 to 3 months in the refrigerator by roasting well till the oil separates.
- The tadka should be added to the boiled and mashed potato.
- The consistency of the besan Batter should be medium thick.

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[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

2 TYPES OF PARATHA

a flaky and flavorful dish

By Shveta Sheth

From Mumbai



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- **FOR PREPARING DOUGH**
- Whole Wheat Flour / Gehu Ka Aata - 1 Cup
- Salt - As per taste
- Oil - 1 tsp
- Water - As required
- **FOR PREPARING BURGER PARATHA**
- Boiled Potato / Uble Hue Aloo - 2 Peeled and mashed
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Peri-Peri Powder - 1/2 tsp + As required
- Veg Mayonnaise Burger - As required
- Capsicum / Shimla Mirch - 1/2 Sliced
- Onion / Pyaz - 1/2 Sliced
- Oil - As required
- **FOR PREPARING PALAK PANEER PIZZA PARATHA**
- Spinach / Palak - A handful finely chopped
- Cottage Cheese / Paneer - As required
- Cheese Slice - 1
- Chaat Masala - As required
- Pizza Topping All-In-One - As required
- Oats Flour - As required
- Oil - As required

TIPS

- Roasted besan or whole wheat flour can be sprinkled on the pizza paratha stuffing instead of oats flour.

DIRECTIONS

- **FOR PREPARING DOUGH**
- Take whole wheat flour in a mixing bowl. Add salt and oil. Mix well.
- Add water gradually to make the medium soft dough. Add a little oil and knead it well. Let it rest for a few minutes.
- **FOR PREPARING BURGER PARATHA**
- Take boiled potato in a mixing bowl. Add salt, red chilli powder, peri-peri powder. Mix well.
- Take medium soft wheat dough and make two round shaped small circular pedas from the dough. Dust it with flour and roll a peda to make a roti and keep it aside. Make another roti.
- Take one roti and spread veg mayonnaise burger. Then spread prepared potato stuffing on it and sprinkle Peri-Peri powder. Now add capsicum and onion on it.
- Place the other roti over it. Carefully seal the paratha borders with a fork.
- Heat a tawa. Grease it with Oil. Place the stuffed paratha on it and cook it on a medium flame.
- Flip the paratha and cook it on a medium flame for 3-4 minutes and keep pressing it. Cook it well from both sides by applying oil to it. Once it is done, take it out on a serving plate. Cut it into 4 pieces.
- **FOR PREPARING PALAK PANEER PIZZA PARATHA**
- Take medium soft wheat dough and make a round shaped small circular peda from the dough. Dust it with flour and roll a peda to make a roti.
- Cut the paratha in the 1/4 portion. Add spinach on the left lower side of paratha. Then grate paneer on the left upper side. Sprinkle chaat masala on it.
- Add cheese slice on the right upper side. Now apply pizza topping all-in-one on the lower right side. Sprinkle oats flour on all over the stuffing.
- Start folding the paratha to make a triangle shape. First fold the spinach side up over the paneer stuffing, then keep folding over cheese slice and last over the pizza topping all-in-one.
- Press it with your hands. Dust it with flour and roll it to make a paratha.
- Meanwhile, heat a tawa. Grease it with oil. Place the prepared paratha on the tawa. Cook on one side.
- Flip it once it is slightly brown, apply oil on both sides and cook it on a low to medium flame. Press the paratha while cooking it to make it crispy.
- Once done. Take it out to the serving plate.
- '2 Types Of Paratha' is ready to be served.

MAMIDIKAYA RASAM

a South Indian special dish

By Archana Chakravarthy

From Karnataka



SERVINGS: 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Raw Mango / Kachha Aam - 1
- Water - As required
- Salt - As per taste
- Turmeric Powder / Haldi Powder - As required
- Clarified Butter / Ghee - 1 tbsp
- Mustard Seeds / Rai - 1/2 tsp
- Cumin Seeds / Jeera - 1/4 tsp (optional)
- Green Chilli / Hari Mirch - 2 to 3 Chopped
- Curry Leaves / Curry Patta - A few
- Dry Red Chilli / Sukhi Lal Mirch - 1
- Asafoetida / Hing - A pinch
- Onion / Pyaz - 1 Finely chopped
- Jagger Powder / Gud Powder - 1/4 Cup
- Roasted Cumin Seeds Powder / Jeera Powder - 1 tsp
- Coriander Powder / Dhania Powder - 1 tsp
- Roasted Dry Fenugreek Seeds Powder / Methi Dana Powder - 1/2 tsp
- Black Pepper Powder / Kali Mirch Powder - 1/4 tsp
- Coriander Leaves / Hara Dhania - A handful

DIRECTIONS

- Take 1 glass of water in a pressure cooker. Add a raw mango, salt, and 1/4 tsp of turmeric powder. Then cover the pressure cooker with its lid. Cook it on a high flame till 3 to 4 whistles. Then turn off the flame. Let it cool down.
- Then transfer it to a grinding jar. Grind it for a few seconds. Take it out in a serving bowl. Add water to adjust the consistency.
- Heat ghee in a pan. Add mustard seeds, cumin seeds, a pinch of turmeric powder, green chilli, dry red chilli, curry leaves, asafoetida, and onion. Mix well.
- Saute it for 1 to 2 minutes on low flame. Keep the onion crunchy. Once done, turn off the flame and add it to the rasam pan. Mix well.
- Now add salt, jaggery powder, roasted cumin seeds powder, coriander powder, roasted dry fenugreek seeds powder, and black pepper powder. Mix well.
- Then add coriander leaves and mix well.
- 'Mamidikaya Rasam' is ready to be served.

TIPS

- Water can be added to adjust the consistency of the rasam.
- You can use oil instead of ghee.
- Keep the onion crunchy.
- You can store this rasam in the refrigerator and take out it before sometime of serving.
- This rasam is best to serve at room temperature.

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Enjoy!

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