

Potato Masala



Ready in **15 minutes**

Serves **8 people**

1. Peel the potato and cut in to small cubes
2. Boil the potatoes
3. Chop the onion
4. Heat oil in a wok
5. Add the channa dhal and urad dhal
6. Fry until brown
7. Add mustard seeds, then curry leaves

Ingredients

- Potatos- 02 kg
- Red onion- 04 nos
- Oil- ½ cup
- Mustard seeds- 1 tbsp
- Urad dhal-1/2 tbsp
- Channa dhal- ½ cup
- Salt-to taste
- Curry leaves- 03 sprig
- Coriander leaves chopped- 1/3 cup
- Turmeric powder-1 tbsp
- Chilli powder- ¼ cup
- Green chillies- 3 nos
- Ghee-1/3 cup

Preparation

8. Add the chopped onion and cook
9. Once the onion cooked add turmeric powder and chilli powder
10. Add salt then add the cooked potatoes
11. Mix well and check the salt
12. Add fresh chopped coriander leaves and ghee then remove from fire.

Carrot & Beans Poriyal



Ready in **15 minutes**

Serves **8 people**

Ingredients

- Carrots- 01 kg
- Beans-1 kg
- Onion- 04
- Oil- ½ cup
- Channa dhal-1/2 cup
- Mustard seeds-1 tbsp
- Curry leaves- 3 sprig
- Turmeric powder-1 tbsp
- Chilli powder-1 tbsp
- Green chillies- 4
- Dry red chillies- 04 nos
- Salt to taste
- Coconut thread- 1 cup

Preparation

1. Chop the carrot
2. Chop the onion
3. Heat oil in a wok
4. Add channa dhal and fry until brown
5. Add mustard seeds, dry chillies, & curry leaves
6. Add chopped onion and cook
7. Add Chopped carrot
8. Add turmeric powder and salt
9. Add chilli powder
10. Mix well then add the dried coconut and mix well.
11. Finished with curry leaves, check the salt.

Madras Chicken Curry



Ingredients

- Oil- 1 cup
- Chicken- 01 kg
- Onion paste- 2 cup
- Fresh tomato paste- 4 cup
- Coconut milk- 1 tin
- Ginger and garlic paste- ½ cup
- Turmeric powder- 1 tbsp
- Black pepper powder-01 tbsp
- Salt to taste
- Chilli powder- 1/3 cup
- Corriander powder- 1/3 cup
- Garam masala-1 tbsp
- Whole garam masala (cloves, cinnamon, bayleaf, cardamom)- 2 pcs each
- Curry leaves
- Coriander leaves
- Fennel seeds, cumin seeds, dry red chillies, star aniseeds

Ready in **15 minutes**

Serves **4 people**

Madras Chicken Curry

Preparation

1. Make onion, tomato paste
2. Heat oil in pan
3. Add whole garam masala and fennel seeds, star aniseed, cumin seeds
4. Add ginger garlic paste and cook
5. Add onion paste and cook well
6. Now add the chicken and cook
7. Add salt and turmeric powder and bit a water
8. Cook for 2 minutes then add the tomato paste and coconut milk
9. Cook another 2 minutes
10. Add chilli powder, coriander powder, Pepper powder
11. Mix well
12. Check the salt and add curry leaves, coriander leaves

Tawa Parotta



Ready in **15 minutes**

Serves **8 people**

Ingredients

- Whole meal flour- 02 kg
- Salt- 1 tsp
- Water
- Oil-

Preparation

- 1.mix salt and whole meal flour together
- 2.add water and make a stiff dough
- 3.add oil on the top and keep it aside
- 4.roll into a paratha and cook in the hot plate.

Yellow Dhal



Ready in 15 minutes

Serves 8 people

Ingredients

- Yellow Lentil-01 kg
- Red Onion-01
- Tomotos-02 nos
- Turmeric Powder-01 tbsp
- Salt to taste

Tadka

- Veg Oil-½ cup
- Cumin Seeds-/4 cup
- Black Mustard Seeds-¼ cup
- Dry Red Chilles-04 nos
- Fresh Curry Leaves-3 Sprigs
- Ghee-¼ cup

Preparation

1. Slice the red onion and chop the tomatoes
2. Wash the Dhal twice and add water & dhal in a pan.
3. Add Turmeric powder, salt, Sliced Onion and Tomato.
4. Bring them to boil and turn it down until dhal cooked.
5. Once the dhal cooked remove from fire.
6. Heat the oil in a wok and add oil.
7. Once the oil very hot add black mustard, cumin seeds, dry chilles and curry leaves and pour over the dhal.
8. Mix Well and Check the salt and finished with fresh coriander leaves and ghee.

Eggplant Masala



Ready in **15 minutes**

Serves **4 people**

Ingredients

- Oil-1 cup
- Eggplant-1 kg
- Ginger garlic paste
- Tomato cubes-02
- Salt to taste
- Chilli powder- $\frac{1}{2}$ cup
- Corriander powder- $\frac{1}{2}$ cup
- Turmeric powder-1 tsp
- Curry leaves
- Corriander leaves
- Whole garam masala

Preparation

- 1.cut eggplant small pieces and fry
- 2.Heat oil a pan
- 3.add whole garam masala
- 4.add chopped onion and cook well
- 5.add ginger garlic paste
- 6.now add the tomato and cook
- 7.now add all powder and cook
- 8.check the salt and add fried eggpalnt and mix well
- 9.finish with corriander and curry leaves
- 10.add ghee and remove.

Tandoori Chicken



Ready in **15 minutes**

Serves **4 people**

Ingredients

- Chicken thigh fillet- 02 kg
- Chilli powder-¼ cup
- Salt - 01 tbsp
- Cumin powder-¼ cup
- Fennel powder-¼ cup
- Garam masala powder-¼ cup
- Coriander powder-¼ cup
- Mustard oil-½ cup
- Ginger garlic paste-½ cup
- Yogurt-2 cup
- Vinegar-2 cup

Preparation

1. Clean the chicken and cut into small pieces
2. Take one deep bowl
3. Add yogurt, then add ginger garlic paste
4. Add chilli powder, cumin powder, fennel powder
5. Add vinegar and mix well
6. Make a thick paste and add chicken
7. Now add mustard oil mix and keep aside
8. Cook in the tandoor oven.