**Paneer Tawa Masala**

Paneer Tawa Masala, a restaurant style paneer dish that is simple and tasty. Quick and easy recipes using paneer especially prepared for special occasions.

**Rajma Masala**

Rajma Masala is one of the best Indian recipes in North Indian cuisine. Red kidney beans curry, prepared in a spiced onion tomato base and served with rice.

**Raw Banana Kofta**

Raw Banana Kofta, a classic among North Indian vegetarian recipes, goes well with pulao or rice. One of the best raw banana recipes for a special occasion.

**Paneer Jalfrezi**

Paneer Jalfrezi is a tasty Indian vegetarian dish that goes well with wraps or rotis. Like most Paneer recipes, its healthy, simple, quick and flavorful.
**Jackfruit Biryani**

One of the most flavorful and exotic rice dish among Jackfruit recipes is Jackfruit biryani aka Kathal ki biryani. In Andhra its popular as Panasa Biryani.

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**Thandai**

Thandai is a refreshing summer drink recipe made during Indian festival of colors – Holi. Learn how to make Thandai recipe, a North Indian special treat.

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**Paneer Pakora**

Paneer Pakora is a tea time snack made with cottage cheese and besan. Learn how to make Indian snacks recipes that are easy to make with paneer.

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**Keema Matar**

Among Indian non veg recipes, Keema Matar is a gem. Mincemeat green peas curry is a spiced North Indian style dish that goes well with pulao, rice or roti.
**Sweet Corn Curry**
Sweet corn curry goes well with roti & pulao. Indian vegetarian dishes at their best. Learn how to make sweet corn recipes that are easy to make and tasty.

**Peas Pulao**
Peas Pulao is a culinary gem among North Indian dishes in the vegetarian rice recipes category. Peas, mint and basmati rice are the key players in the pulao.

**Potato Roast**
Potato Roast is a classic North Indian style stir fry recipe. One of my favorites among the quick simple recipes using Aloo.

**Oats Vegetable Roti**
Oats Roti (paratha) prepared with whole wheat flour, oats and spices. Try cooking with oats, a healthy Indian recipe that kids will enjoy with tomato sauce.
**Punjabi Bhindi Masala**

Punjabi Bhindi Masala recipe is a celebration of okra. A flavor packed bhindi dish where the spices bring out the sweetness of the okra while the dry mango powder lends a slight tangy touch.

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**Dal Tadka**

Dal Tadka, a North Indian dal recipe, is a Dhaba style favorite food of mine. Hot pulka and dal tadka is our standard vegetarian meal on many of our road trips.

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**Aloo Baingan Sabzi**

Aloo Baingan is an easy to make North Indian style vegetarian recipe using potatoes, brinjals and minimal spices. Its vegan too and makes for a delectable side with rotis.

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**Mixed Vegetable Pakora**

Vegetable Pakora with a cup of masala chai is comforting food on a pleasant winter evening. A vegan recipe that makes for a great party finger food. The standard Vegetable Pakora recipe calls for the use of mixed vegetables, chick pea flour and carom seeds.
**Tamatar Pulao ~ Tomato Rice**

Our friends sent us loads of farm fresh tomatoes they harvested in their farm. Last week saw the making of a lot of tomato based recipes namely, tomato pickle, tomato rasam, tomato soup and Tamatar Pulao. Tomato Pulao is an extremely flavorful rice dish using ripe red tomatoes and rice.

**Navratri Special ~ Carrot Kheer**

Carrot Kheer is a crowd-pleaser Indian dessert that makes for a special festival food this Navratri. Warm and comforting flavors, visually appealing, rich and sweet, carrot kheer lends a striking dash of orange to the table. A decadent dessert to finish off a festive thali (meal).

**Palak Pakoda ~ Spinach Fritters**

Palak Pakoda is a monsoon snack that is super easy and quick to make. I found the freshest farm grown spinach at the Farmer’s Market (rythu bazaar) and decided on making a North Indian style snack Palak Pakoda.

**Aloo Patta Gobhi Sabzi ~ Potato Cabbage Stir Fry**

Though I am not too fond of cabbage, I find myself enjoying a North Indian style cabbage dry saute that calls for the inclusion of potato. Its a fabulous combination and a drizzle of lemon juice gives it a flavor that is so satisfying. Its amazing how the simplest of recipes are the most flavorful.
**Paneer Kulcha**

I prepared Kulchas stuffed with paneer, cooked over stove top and served them with Channa Masala. Made for a hearty filling meal. Tastes best hot off the stove.

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**Aloo Paratha**

A large boiled potato was lingering about in the fridge along with some chapati dough. I decided to make Aloo Parathas for breakfast since it meant less preparation work. The stuffing I make is super simple. Whatever variations of the stuffing I prepare, coriander leaves and green chilies are a constant. And I always use desi ghee to roast them, the flavor is simply out-of-the-world.

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**Gajar (Carrot) ka Halwa**

Gajar ka Halwa – the famed, rich, indulgent, classic Indian dessert. Prepared this delicious Indian mithai a couple of days ago for a friend visiting me after many years. I used the regular orange carrots that are available in my local farmer’s market.

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**Punjabi Chole**

One of my favorite Punjabi dishes is Amritsari Chole – a high protein classic recipe with heady flavors. I love the texture and combination of spices that go into its making. The addition of one of my favorite flavors, anardana, adds a tangy punch to the nuttiness of chickpeas.
**Aloo Dum**

Among the many versions of Aloo Dum, today’s recipe is a favorite in our home. Cute round baby potatoes are slowly simmered in a yogurt based gravy this is subtly rich in flavor and spice but least bit heavy. Makes for a lip smacking side with rotis or flavored rice.

**Dahi Baingan – Eggplant cooked in yogurt**

Brinjals play an important role in a typical Andhra vegetarian meal. Its the revered vegetable of Andhra cuisine and a family favorite. I tried Dahi Baingan, a North Indian style preparation to go with rotis and it didn’t disappoint. There are a couple of versions of Dahi Baingan one of which is this particular recipe that I noted in my recipe files. A creamy style sabji that makes for a lovely side with rotis. Goes well with plain rice too. Next on my to-try list is another yogurt based curry, Kashmiri Dahi Baingan.

**Panchratan Dal**

Panchratan translates to ‘five jewels’. Panchratan dal is an exotic amalgam of five lentils that are simmered, in a delicately spiced onion-tomato base, to a creamy consistency. A cold weather, crowd pleasing favorite, works great as a thick soup too other than serving as a rich accompaniment to roti or rice.

**Aloo Palak ~ Potato Spinach Curry**

Cooking with fresh produce from the farmer’s market and feeding family with nature’s vegetarian goodness gives such joy to the heart. Simple everyday Indian khana, be it age old classics or contemporary/fusion – our delicate dals, spiced sabjis and vibrant curries bring color to the thali, flavor to the palate and nutrition to the body.
**Moong Dal Awadhi Style**

Away from the monotony, I cooked Awadhi style of Moong dal to go with rotis. I used yellow moong which is lightly dry roasted before cooking till soft. I found the original recipe to be bland to my palate and to spice it up, added spices other than called for in the original recipe.

**Jhat Phat Sabzi – Capsicum Paneer**

A jhatpat sabzi with nutritious ingredients, capsicum and paneer. Appealing to the eye and the palate, this super quick, utterly simple stir fry is lightly spiced and makes a good side with phulkas or a filling for a wrap/roll.

**Tindora Sabzi – Ivy gourd/Gherkin Stir fry (4)**

Less is more. This tindora/ivy gourd recipe walks away a winner with the minimal of ingredients and a flavor to die for. I love the simplicity of this recipe and how comforting it is to the palate. Amchur or raw mango powder is what gives the tindora, a boost of flavor.

**Pudina Pulao – Mint Rice**

Light, aromatic and immensely flavorful rice dish that uses very few ingredients. The mint flavor is subtly infused in the rice without being overpowering. Tinted with a light green shade, smelling of warmth and sunshine, pudina pulao makes for an endearing meal to serve family and friends.
**Matar Paneer**

When in season, I made optimum use of fresh green peas and froze a kilo for the summer months. Combined a small cup of peas with paneer and prepared a tomato based curry to go with rotis for our mid day meal. Matar Paneer, a culinary gem of North Indian origin, is a […]

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**Papdi (Papri) Chaat**

Indians love their favorite chaat wala and spend many a evening eating their favorite masala puri or pani puri, relishing its magical, addictive flavors like there’s no tomorrow. And why not? Its comforting food that warms the palate, delicious and economical on the wallet.

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**Ragda Patties ~ Aloo Tikki Chaat**

Mumbai’s popular fast food snack prepared with curried dried peas aka ragda that is spooned over Aloo Patties/Cutlets along with an assortment of chutneys and garnished with sev and fresh coriander leaves. Also known as Aloo Tikki Chaat in North India, where its prepared without ragda.

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**Sev ~ Omapodi (Sana Karapusa)**

Sev aka Omapodi/Karapusa is an essential savory item along with Sweet chutney and Green chutney, forming an integral part of most Indian street food snacks. Sev is prepared with chickpea flour (besan) and rice flour.
Green (Hari) Chutney for Chaat

Apart from Sweet chutney, another essential item required to assemble most Chaats is Green aka Hari Chutney, prepared with coriander leaves, mint and lemon juice.

Khajur Imli – Sweet Chutney for Chaat

Sweet chutney is an essential component of Chaat, all varieties of Chaat including Pani Puri, Bhel Puri, Masala Puri and Samosa. Just a dash of this stunning sweet-tart condiment spread over Chaat, enhances the flavor by leaps and bounds, making it a key factor for a complete Chaat experience.

Methi Matar Malai

Farm fresh, Methi and Matar, are available in abundance in our Rythu bazaar (Farmer’s Market) at reasonable prices. The plump green peas and methi make a great combination with the rich familiar flavor of fresh cream that elevates this flavorful, creamy curry of North Indian origin.

How to make Naan (without yeast)

All of us at home relish Naan. Most times we pick up at a take-away but in recent past I have been preparing Naan at home. Its almost close to the Naan prepared the traditional way.
**Sukhi Sabzi ~ Methi Gobhi Matar**

Methi, Gobhi and Matar are my winter favorites. North Indian tadka, aromatic spices, and season’s best produce brought together and you have a light, bright and flavorful stir fry. Rotis, Methi Gobhi Matar dry saute, salad and a cup of yogurt make for a filling and satisfying mid day meal.

**Methi Murgh ~ Chicken with Fenugreek leaves**

I cannot rave enough about today’s recipe. Outright delicious! Chicken and methi complement each other really well and I’m eternally grateful to the origins of this recipe. The key to this recipe is in the caramalized onions that are pureed along with curd forming the base of this creamy dish. An ideal do-ahead lunch/dinner party fare.

**Aloo Methi ~ Potato Fenugreek leaves stir fry**

Today we had rotis with Aloo Methi stir fry, pickle, salad and yogurt. I enjoy North Indian style subzis to go with rotis and can never get tired of them. With abundant methi leaves (menthu kura/fenugreek leaves) available, I am preparing a lot of methi based dishes keeping in mind its health supporting properties.

**Murgh Musallam**

Rich and creamy, Murgh Musallam, is a party fare that should be relished with family and friends. On Sunday, I cooked this special chicken dish along with phulkas and vegetable salad for a potluck. Everyone enjoyed the rich curry and wanted more helpings.
Lasooni Dal Palak ~ Garlicky Lentils with Spinach

A priceless culinary treasure of North Indian cuisine. I specially love to prepare it during winter months, lasooni dal palak with hot rotis, a match made in heaven! Though humble-looking, its a pleasure to the palate, creamy, garlicky and finger licking good. Just a handful of common ingredients come together in a fragrant ghee tadka […]

Sukhi Sabzi ~ Aloo Bhindi – Potato Okra Stir fry

Nearly everywhere I looked, during my recent visit to the Rythu Bazaar, there were farm fresh, tender okra waiting to be picked. Bought half a kilo.

Kaju Paneer

Yesterday, I prepared Kaju Paneer with rotis. I was going to prepare Kadai Paneer but decided against it since I had already blogged the recipe earlier. For my readers sake and to cater to requests for party paneer dishes, here is a delicious creamy curry that is sure to be a hit.

Channa Masala

This particular Channa Masala recipe was given to me by a very dear friend. I tasted it at her home and have been wanting to prepare it ever since. Finally got to make it yesterday. A high protein, dry saute, tangy masala curry, tastes even better garnished with fresh coriander leaves and finely chopped onions. […]
**Tomato Paneer**

Tomato Paneer is a pleasantly pleasing creamy paneer curry that makes a great side with rotis or naan. Though tomato is the main player here, the magical ingredient is ginger-green chilli paste that sets things off while fresh cream and cashew nut paste play up to give a nutty sweet flavor. Dry kasuri methi lends […]

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**Sukhi Subji ~ Aloo Bhindi**

Aloo Bhindi Subji I like to explore North Indian subjis especially when I prepare rotis. Today it was Aloo Bhindi. This is one of those simple recipes you can make over and over again and that is sure to bring a smile to anyone’s face. I wasn’t going to add tomatoes but was convinced by […]

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**Masoor Dal**

Masoor Dal Masoor dal is not a regular lentil in my kitchen but when I do prepare it, this dal is much loved and relished by all at home. A versatile dal that each time I prepare its a variation from the one prepared earlier. The recipe featured today is a vibrant colored dal finished […]

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**Savory Snack ~ Matri**

It's not everyday that I find myself sitting in the verandah overlooking the garden, relishing deep-fried comforts over a cup of masala chai. Well, today was one such day that I treated myself to a crispy North Indian snack over a cup of hot chai. I prepared Matri that makes a great snack with tea. […]

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**Methi Chaman Hariyali**

With a variety of greens sitting in my refrigerator along with a cube of paneer, I decided on preparing Methi Chaman Hariyali. Its a recipe that has been tweaked and tested a number of times before arriving at the final recipe below. Cashewnut and melon seeds paste adds depth to the spiced ground sauteed greens […]

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**Gobhi Parantha & Palak Methi Paneer**

Sunday lunch was Gobhi Parantha and Palak Methi Paneer, a filling and comforting lunch. With abundant greens available at rythu bazaar (farmer’s market) I’m trying to make optimum use of them in my everyday cooking. This paneer dish combines the goodness of fresh methi and spinach leaves in a onion-tomato spiced base to form a […]

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**Sukhi Sabzis ~ Aloo Gobhi**

Aloo Gobi Sabzi Aloo Gobhi, a classic North Indian dry saute is a subzi to die for! Being a cauliflower and potato fan, Aloo Gobhi has to be a favorite. Rotis with spiced Aloo Gobhi is a regular dinner fare during winters. Learnt it from my friend’s mother who makes delicious Aloo Gobhi. There is […]

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**Aloo Methi Tamatar Subzi**

Methi is a favorite green that I use way too much in my daily cooking. I drop these leaves by the fistful into a pot of simmering soup, khichidi, dalia (porridge) or even a vermicilli upma. It gives great flavor and brings with it a whole lot of nutrition. Most North Indian recipes that I […]

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**Methi-Matar Subzi**

This recipe comes from the table of one of my North Indian friend’s mother who dishes out delicious North Indian food. One the many reasons I love winters is green peas. Sweet plump green matar (peas) and fresh methi leaves make for a delectable combination. With undertones of tart from the tomatoes, a faint whisper […]

**Methi Chole – Bhatura**

Chole Bhatura, popular Punjabi street food fare is one of my favorite brunch items. Our Sunday brunch was Methi Chole and deep-fried indulgence, Batura. A comforting brunch you’d want to eat on a cold winter morning to nurture your body and soul. Its the first time I prepared this winning combination of kabuli channa and […]

**Broken Wheat (Dalia) – Soya Chunks Khichdi**

When I am in a hurry and rushed for time, I like to prepare one pot meals that are quick to prepare, filling and nutritious too. One such meal I made was with broken wheat (godhuma ravva/dalia), yellow moong dal and soya chunks. When a tin of soya chunks was staring at me, I decided […]

**Crumbled Paneer – Green Peas Subzi**

It's raining cats and dogs and you can’t step out of your home to pick up some fresh vegetables from the farmer’s market. So what does one do in a situation like this, with hardly any vegetables and yes, NO onions and a small lump of paneer sitting in your refrigerator? Make a crumbled paneer […]
**Bhindi Do Pyaaza – Okra-Onion Stir Fry**

One of my favorite culinary delights is savoring a meal of bhindi do pyaza with hot rotis and a spicy pickle on a monsoon day (not that I don’t prepare it during the rest of the seasons:)). A comforting and satisfying meal during the monsoon season along with some deep-fried, crunchy fritters like pakodas or […]

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**Dahiwali Bharwaan Bhendi – Yogurt based stuffed okra**

Sometimes all it takes is a small bowl of pachadi with its myriad flavors or a roasted papad to bring that extra comforting taste to a meal. I wanted to make a sabzi with that extra zing to perk up our lunch (with roti and salad), when I chanced upon this recipe from a cooking […]

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**Adraki Palak Tawa Kebab – Gingery Spinach Kabab**

A twist on the classic palak kebabs, these adraki palak kebabs as the name suggests are prepared with a generous amount of ginger and spinach and get their body and flavor from potato, white bread, dry mango powder and pounded coriander seeds. I usually prepare these kebabs as a evening snack and serve with some […]

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**Palak Paneer – Indian Cheese-Spinach Curry**

Palak Paneer is a delicious, hearty North Indian dish prepared with spinach and Indian cheese. This traditional greens based vegetarian dish is a rich, smooth, creamy curry where paneer cubes are cooked in a onion-tomato-spinach based gravy which is moderately spiced with Indian spices. I have tried various variations of the Palak Paneer curry and […]

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Dahi Bhendi – Okra Curry

It's been a while since I updated my blog due to unforeseen and unavoidable circumstances. Past few days, I was involved in organizing an event and travelling, with hardly any time to access my computer. All is fine at home and thanks for all the enquiries made and wishes sent by my lovely blog friends […]

Dal Makhani

It's finally here. JFI – Dal event! The entries have been pouring in and must say that each and every recipe, I have seen so far, is a winner. June was the lentil month here at my blog and I enjoyed blogging all the recipes involving lentils. Today, I am blogging a favorite North Indian […]

Dahi Vada – North Indian Snack

A great starter or a cold appetizer, Dahi Vada, is a popular North Indian street food fare. Basically, dahi vadas are lentil (black gram/urad dal) based savory balls which are smothered with frothy fresh curds and sprinkled with spices like chilli pwd, cumin pwd, chaat masala or black salt and liberally doused with a tangy-sweet […]

Khichri, Khichdi – Rice and Lentil Medley

Khichri aka khichdi which literally translates to “mixture”, is a hotch potch of rice and lentils cooked together in spices. Each home has its own variation to khichdi, right from the variety of dals, combination of vegetables and spices used, as well as the texture of the lentil rice combination. This nutritious, protein packed North […]
Butter Paneer Masala

Butter Paneer Masala, a bright orange-colored smooth, creamy and light buttery flavored North Indian fare, is one of the most popular main course food items in Indian restaurants. Calcium rich fresh homemade paneer cubes are simmered lightly with a rich buttery onion-tomato sauce and spices, flavored with pleasantly bitter dry fenugreek leaves and further enriched with cashew nut […]

Aloo Tamatar Subzi – Curried Potatoes In Tomato Sauce

Simple, comforting and flavorful – is how I would describe today’s vegetarian dish with overtones of North Indian style of cooking. I learnt this recipe during my college days from one of my numerous North Indian friends who would bring it in her tiffin dabba with rotis. I reminisce the days when we would swap […]

Palak Kofta – Vegetable Balls Served In Creamy Spinach Sauce

A major influence on Indian cuisine is the Muslim method of cooking, the Mughlai style, which is distinct in the fact that a lot of stress is laid on cooking the food over slow fire and the use of rich spices and nuts like saffron, almonds, cashewnuts, poppy seeds, elaichi, dalchini and jaiphal to name […]

Tri-Colored Paneer Kebabs

Weekends are generally barbeque times at our home and we had a great kebab mela with succulent pieces of paneer kebabs and delicious chicken tikkas, on Sunday evening. Few of the marinated paneer pieces were still sitting in my refrigerator and the sudden announcement of an arrival of a guest, I knew it was time […]

Pav Bhaji - Medley of Spiced Mashed Vegetables With Toasted Buns

Yet another Tuesday and its time for Sweetnick’s Antioxidant Rice Foods 5-A-Day. The earlier recipes I submitted for this event were Cauliflower Tomato Curry, Uthappams and Bisi Bele Bath which is
a rice dish with loads of vegetables. Actually I have started looking forward to this event as it really encourages me to think of recipes which […]

**Aloo Tikki & Corn Bhel (Indian Street Food Fare)**

It would be no exaggeration if I said that one of India’s culinary glories is its comforting street food which offers a myriad of flavours with almost every street corner lined with mobile food vendors (or shall we say restaurants-on-wheels) selling sumptuous snack delicacies. Infact the mushrooming snack joints speaks volumes of how street food is […]

**Rajma – Jeera Rice (Curried Red Kidney Beans with Cumin Rice)**

Sweetnicks is hosting ARF/5-A-Day cooking event where food bloggers can submit their ARF (Antioxidant Rich Foods) recipes every Tuesday where she does a round up of all the recipes submitted. It sure is a great theme to keep us healthy as we share some great antioxidant food recipes with one another. This is my entry for this week’s […]

**Kadai Paneer – Cottage Cheese Creamy Curry**

Admist most of the curries I prepare, Kadai Paneer, is probably one of the most favourite North Indian recipes I have learnt. This is a recipe I learnt from amma who in turn learnt it from our Punjabi neighbours (who taught us many authentic Punjabi delicacies like Sarson ka saag, Makki ki roti, Baigan bhartha). Infact the Matar Paneer Parantha recipe […]

**Matar Paneer Paratha – Indian Bread Stuffed with Cottage Cheese & Green Peas**

We were fortunate to have good Punjabi neighbours (in our growing years) who made some of the best paranthas and who
taught us the art of preparing authentic Punjabi parathas. I grew up eating different varieties of stuffed parathas prepared with almost all vegetables and greens I can ever think of, carrots, radish, potatoes, cauliflower, spinach, methi leaves, coriander, mint, onions, paneer, [...]
Protein Rich Parathas – Stuffed Parathas with Carrot filling

Earlier I had posted a recipe for carrot yogurt pachadi. In that recipe the carrot mixture prepared before combining yogurt, can also be used as a filling to make stuffed parathas. The recipe for this carrot filling is here. I pack my son’s Tiffin box with this ‘protein rich paratha’.

Mirchi Bhaji ~ Stuffed Green Peppers

Mirchi Bajjis are green chillis stuffed with potato filling, dipped in chickpea flour (besan, senaga pindi) batter and deep fried in oil. Mirchi Bhajis are a popular Indian street food snack and often served as evening snack with a cup of tea.

Mixed Vegetable Curry (Yellow)

This is a special mixed vegetable curry that I usually make for parties. First time tasted it at a friend’s place, who is a chef by profession.