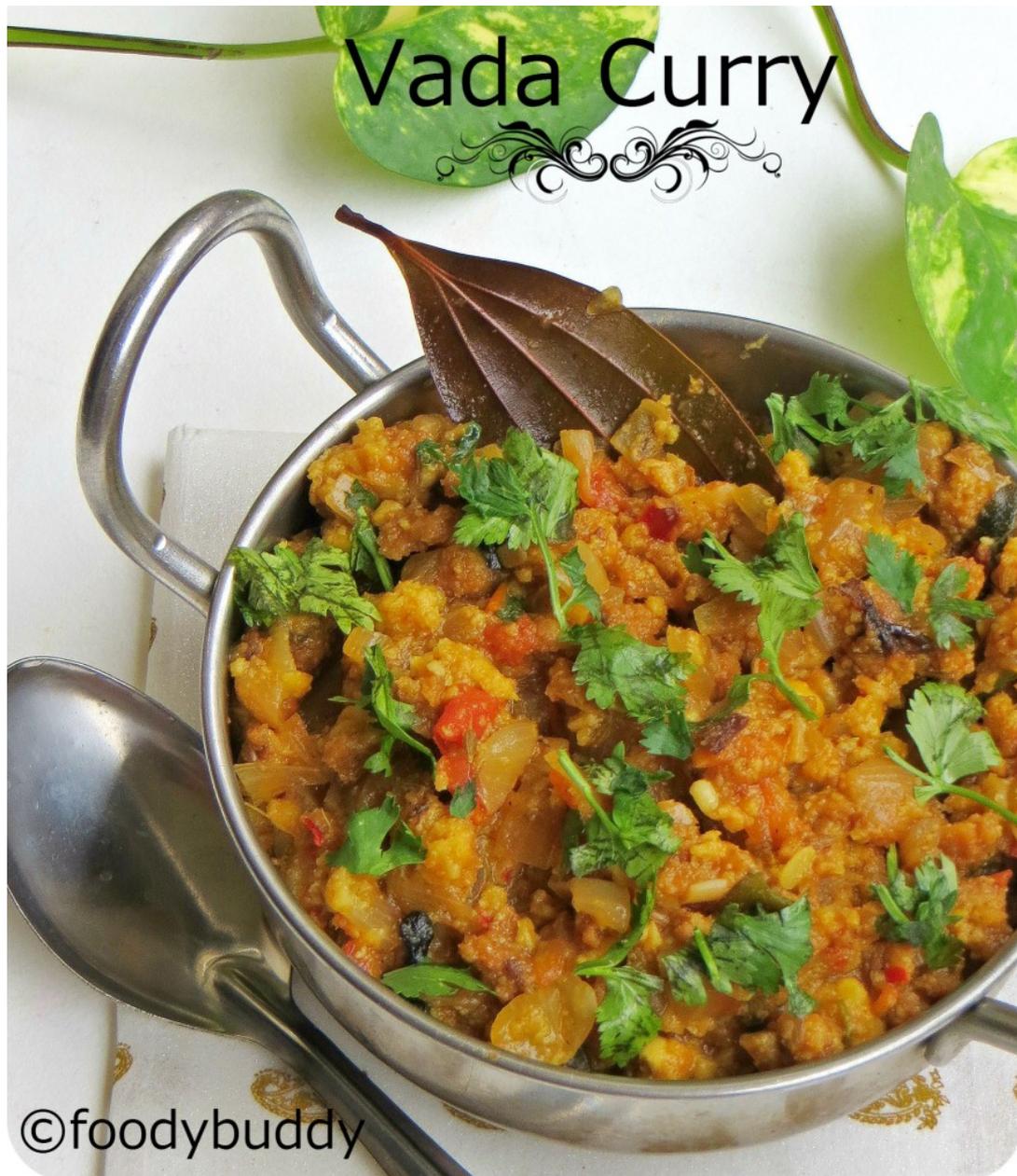


# Vada Curry Recipe using Leftover Masala vadai



Vada curry recipe using leftover masala vadai is a popular south Indian curry. Vada curry served as side dish for idly, dosa, idiyappam, poori, appam or chapathi. I have also tried with pongal, it was yummy. This vada kari is a famous breakfast menu in hotel and it goes well with set dosa.

To make **vada curry recipe**, You have to make fresh masala vadai first, then crush it and finally mix it with tomato based

gravy. But instant I used leftover masala vadai to make this vada curry recipe.

Try this delicious vada curry recipe using leftover masala vadai for dosa and idly.

## **Ingredients for Vada Curry Recipe using leftover Masala vadai**

- 4-6 Leftover Masala Vada
- 2 Tsp of Oil
- 2 Cloves
- 1 Cinnamon
- 1 Bay leaf
- 1/2 Tsp of Fennel Seeds (Sombhu)
- Few Curry Leaves
- 2 Handful of Small Onion
- 1 Tsp of Ginger Garlic Paste
- 2 Big Tomatoes, Finely Chopped
- 2 Tsp of [Sambar Powder](#)
- Water and salt as required

## **Method for Vada Curry Recipe using leftover Masala vadai**

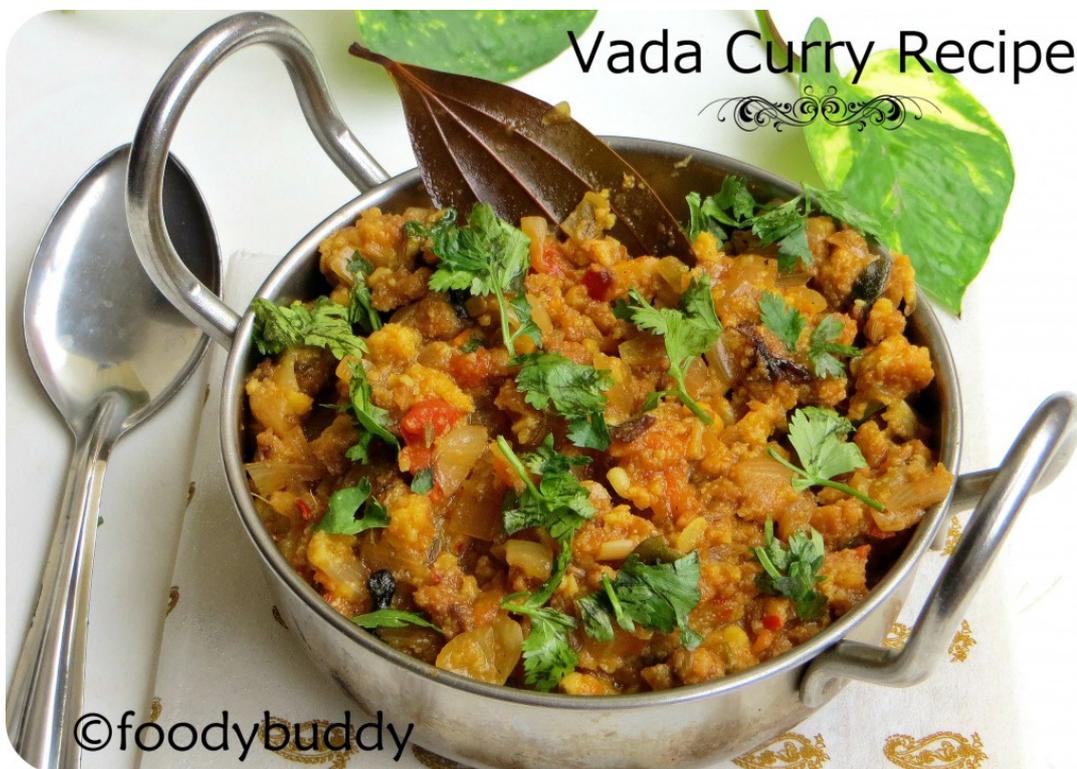
- In a bowl, crush the masala vadai with hand.
- Heat a pan with oil, when it is hot, add clove, cinnamon, bay leaf, fennel seeds and curry leaves, fry it for few secs.
- Add small onion, fry it until it turns golden brown colour.
- Add ginger garlic paste, fry it until raw smell vanishes.
- Add tomatoes, fry until it turns mushy.
- Add [sambar powder](#), fry it for secs, add water and salt, let it boil for few mins and wait until gravy turns

thickens.

- Now add crushed masala vada, mix well with masala. Finally garnish it with coriander leaves.

## Tips

- You can make vada curry either with fresh masala vadai or leftover masala vadai.
- For tangy taste, use tomato puree in place of tomatoes.
- If you don't have sambar powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.
- You can also use big onion in place of small onion.



Tags : [vadakari](#) , [vadakari recipe](#), [vada curry recipe](#), [vada curry](#), [how to make vada curry recipe](#), [how to make vadakari](#), [prepare vadakari recipe](#), [prepare vada curry recipe](#), [vada curry recipe side dish for idly dosa](#), [vada curry recipe with leftover masala vadai](#). [vada curry gravy in tamil](#), [masala vada curry](#), [masala vadai kuzhambu](#). [vada curry hotel style](#), [restaurant style vada curry](#), [saravanna bhavan style vada curry](#).