Sabudana Aloo Vada Recipe / Javvarisi Vadai / Sago vada

Sabudana Aloo Vada / Javvarisi vadai is a crispy deep-fried savory snack famous in Maharashtra (India).The important ingredients in sago vada are tapioca pearls, peanut powder,

mashed potatoes and spices to taste. These vada are crispy on outside and spongy on inside. My husband said it tasted almost like hash brown. I think, might be because of potato in it. This is my first attempt, after I saw this recipe in a cook book which I borrowed from library, it was so delicious and everyone in my family loved it. You can make this sabudana vada during navarthiri fasting or as an evening snack with tea. Serve this sabudana vada with chutney (green or white) or ketchup. So here comes the recipe for sabudana aloo vada recipe

How to make Sabudana vada at home

Ingredients for Sabudana Vada

Preparation Time : 10 mins + Overnight soaking Cooking Time : 20 Mins Serves: 15 vada

- One cup of Sabudana / Sago / Javarisi
- 1 Potato (medium size), Boiled and Mashed
- 1/2 Cup of Roasted Peanut Powder
- 1 Tsp of Cumin Seeds
- 1/2 Tsp of Ginger, Crushed
- 2 Green Chilies, Crushed
- 1/4 Tsp of Baking Soda
- Few Coriander Leaves, Chopped
- Salt to taste
- Water as needed

Method for Sabudana Aloo Vada

- Rinse the sabudana (sago) and soak in water for 1 hour. After that drain the water, cover and keep it overnight.
- Microwave the potato for 5 mins, peel the skin and mash it with spoon and keep it aside
- Roast the peanuts in a medium flame, cool it, remove the skin and grind it in a blender.
- In a bowl, mix together sabudana, cumin seeds, peanut powder, mashed potato, baking soda, salt, coriander leaves and green chilies. Mix thoroughly by adding few drops of water if required.
- Divide into equally sized balls, flatten between palms of your hands and keep it aside.
- Heat oil in a kadai / pan and drop the vada carefully and deep fry it until it turns golden brown on both sides. Cook in medum flame to avoid burning.
- Serve hot with chutney or tomato sauce.

Tips

- Always cook in medium flame.
- Use the good quality and bigger variety sago to make vada.
- Do not overcook the vada it will turn soggy.
- You can add rice flour, if you want it more crispier.

Tags : Sabudana vada, sabudana aloo vada, sago vada, javarisi vadai, make sabudana vada at home, prepare sago vada, kids snacks, easy sabudana vada, navarathri fasting snack, maharashtrian snack, evening snack