

Pottukadalai Sambar Recipe / Sambar without Dal & Veggies



Did you get bored with regular sambar with dal ???? Here comes an interesting dish – Pottukadalai sambar recipe is an easy, quick and instant sambar without dal and veggies and this is

my mom's recipe. In this sambar recipe, I didn't add any vegetables. If you like, you can add any vegetables of your choice. If you are hurry to office, forgot to soak dal, this is a right recipe for you and healthy too. Serve this hot pottukadalai sambar with [potato fry](#) and appalam, it tastes heavenly 😊 Also this is a great side dish for [pongal](#) or [idly](#) or [dosa](#). Even bachelor can make this so easily and a perfect sambar to pack for lunch boxes. If you are a roasted gram lover, give it try, you will love this for sure.

Also try this recipes without vegetables

- [Plain Kurma recipe without veggies](#) (restaurant style)
- [Kuska Biryani recipe without veggies](#)

How to make Pottukadalai Sambar Recipe

Pottukadalai Sambar Recipe / Sambar without Dal & Veggies



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Prep time

10 mins

Cook time

15 mins

Total time

25 mins

Pottukadalai Sambar Recipe / Sambar without Dal & Veggies is an easy, quick instant sambar. Serve this sambar with potato fry. Also great side dish for idly and dosa.

Author: gayathri ramanan

Recipe type: lunch

Cuisine: Indian

Serves: 2

Ingredients

- 3 Tsp of Oil
- 1 Red Chilly
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Few Curry Leaves
- $\frac{1}{4}$ Tsp of Fenugreek
- 1 Red Onion, Chopped
- 1 Green Chilly
- 1 Tomato, Chopped
- 3 Tsp of Sambar Powder
- $\frac{1}{2}$ Tsp of Turmeric Powder
- 1 Tsp of Coriander Powder
- 3 Tbsp of Fried Gram (Pottukadalai)
- Small gooseberry size of Tamarind
- Pinch of Hing
- Pinch of Sugar
- Salt and water as needed

Instructions

1. Heat a pan with little oil, fry the fried gram for 2 mins in low flame, cool it and grind it along with water to a fine paste. Keep it aside. This step is optional.
2. Soak the tamarind in warm water for 10 mins, squeeze out the juice and keep it aside.
3. Heat a pan with oil, add red chilly, fenugreek seeds, mustard seeds, urad dal, hing, curry leaves, after it pops up, add onion, green chilly and salt, fry until it

turns golden brown colour.

4. Add sambar powder, turmeric powder, coriander powder, fry well for a min.
5. Add tomato, fry well until it turns soft and mushy.
6. Add fried gram paste, sugar and water, let it boil for few mins.
7. Add tamarind water, bring it to a boil and simmer it for 10 mins.
8. Finally garnish it with coriander leaves.
9. Hot, yummy pottukadalai sambar is ready to serve.

Notes

if you don't have sambar powder, add 2 tsp of coriander powder and 1 tsp of red chilly powder.

You can add any vegetables of your choice.



POTTUKADALAI SAMBAR

Tags: [pottukadalai sambar](#), [pottukadalai sambar recipe](#), [instant sambar recipe](#), [quick sambar without dal](#), [sambar recipe without veggies](#), [side dish for idly dosa](#), [south indian sambar](#), [roasted gram sambar](#), [how to make pottukadalai sambar at home](#), [prepare pottukadalai sambar](#), [pottukadalai recipe](#), [roasted gram recipe](#).

Easy Paruppu Thogayal Recipe / No coconut dal Chutney



Paruppu Thogayal / paruppu thuvaiyal / dal chutney without coconut is a very simple and delicious side dish that you can make a quick-lunch with [rasam](#) and appalam. Rasam and paruppu thuvaiyal is a yummy combo, everyone likes it, my favourite too. This is my mom's recipe, I love to eat this thuvaiyal with white rice, ghee and appalam. This easy paruppu thogayal recipe has no coconut in it, if you want you can add it. Try this you will love it.

How to make Paruppu Thogayal Recipe

Easy Paruppu Thogayal Recipe / No coconut dal Chutney



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Prep time

10 mins

Cook time

5 mins

Total time

15 mins

Easy paruppu thogayal recipe / dal chutney without coconut is a simple and delicious dish goes well with rasam rice and appalam.

Author: Gayathri Ramanan

Recipe type: Chutney

Cuisine: Indian

Serves: 2

Ingredients

- $\frac{1}{4}$ Cup of Toor Dal
- 2 Red Chilly
- $\frac{1}{4}$ Tsp of Black Pepper
- 1 Small Garlic
- Pinch of Asafoetida
- Salt to taste

- 2 Tsp of Oil

Instructions

1. Heat oil in a pan, roast the toor dal till it turns golden brown. Keep it aside.
2. In the same pan, add oil, red chilly, garlic, black pepper and asafoetida, fry them till it turns slight brown colour.
3. Allow it to cool for 10 mins. Grind it with water and salt to a chutney consistency.
4. Serve with rasam rice and hot appalam.

Notes

If you want coconut, you can add it.

If you dont like garlic, just skip it.



Dal Chutney without coconut

Tags: [paruppu thogayal recipe](#), [paruppu thogayal](#), [easy paruppu thogayal recipe](#), [no coconut thogayal](#), [no coconut dal chutney](#), [toor dal thogayal](#), [paruppu thuvaiyal recipe](#), [thuvaiyal recipe](#), [south indian thuvaiyal](#), [paruppu thuvaiyal iyer](#)

Ragi Koozh Recipe / Kezhvaragu Koozh / Finger Millet Porridge



Ragi Porridge

Aadi (Tamil Month) falls between the mid of July and ends in mid of August. Aadi Perukku, is a famous South Indian festival celebrated on 18th day of the Aadi month. On that day, people worship near the rivers for the rain. It is a month of sowing the seeds since it is a peak monsoon time. During this month, prayers and poojas are offered to powerful goddesses, they prepare porridge called as Koozh (porridge) in Tamil in large quantities and offered to the Goddess (Amman) in Temple and then they distribute as prasada to the public on Sundays during Aadi month.

Coming to the recipe, Aadi Koozh / Ragi Koozh Recipe / Finger Millet Porridge is a vegetarian recipe made from Kezhvaragu (Ragi/ Finger Millet), buttermilk, salt and water. This drink is very healthy and nutritious, as they are rich in calcium (bone growth), iron (increase haemoglobin level) and good for weight loss and diabetic people. Perfect drink for summer, as it cools our body. Usually they serve with pickle / [puli kulambu](#) and small onion.

Ragi Koozh Recipe / Kezhvaragu Koozh / Finger Millet Porridge



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Prep time

8 hours 10 mins

Cook time

20 mins

Total time

8 hours 30 mins

Ragi Koozh Recipe / Kezhvaragu Kanji / Ragi Pooridge is a super cooler nutritious drink perfect to drink in summer. Served with pickle and onion

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: Indian

Serves: 2

Ingredients

- To Soak
- *****
- $\frac{3}{4}$ Cup of Ragi /Finger Millet
- 2.5 Cups of Water
- Salt as needed
- Other Ingredients
- *****
- 2.5 Cups of Buttermilk
- $\frac{1}{4}$ Cup of Cooked Rice
- 10 Small onion, Peeled and Chopped
- Pickle as needed

Instructions

1. In a bowl, add ragi, water and salt. Mix well with whisk without any lumps. Leave it for overnight.
2. Heat a pan, when it is hot, add the ragi-water mixture and rice. Keep on stirring continuously in a medium flame till it becomes thick and raw smell goes off.
3. Turn off the flame and allow it to cool for 15 mins.
4. Add buttermilk (Refer notes) and salt. Mix well with whisk, add water to get thin , runny consistency.
5. Serve with small onion, green chilly, curry leaves and pickle.

Notes

To make buttermilk, in a bowl, add curd and water, whisk well with salt.

Always cook koozh in a heavy bottomed pan.

Add buttermilk after koozh completely cools down.
In terms of water quantity adjust it accordingly to your taste



Aadi Koozh

Tags: [ragi koozh recipe](#), [ragi koozh](#), [kelvaragu koozh](#), [keppai koozh](#), [finger millet porridge recipe](#), [ragi porridge recipe](#), [make ragi koozh at home](#), [prepare ragi porridge](#), [aadi koozh recipe](#), [koozh recipe](#), [kanji recipe](#), [Indian porridge](#), [south indian breakfast recipe](#)