

Mushroom Matar Recipe / Mushroom Peas Curry

Matar Mushroom



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Mushroom Matar Recipe / Mushroom Peas Curry is a delicious side dish made with mushroom and peas cooked in a onion, tomato gravy with a rich butter taste. This is my mom's recipe. Here I have used only butter to make this muttar mushroom. You can make with oil too instead of butter. This mushroom peas curry goes well with [chapathi](#), [naan](#), [phulka](#) or [rice](#). Try this easy dish and let me know in comment box how it turned out.

Also try my other mushroom recipes

- [Mushroom Biryani](#)
- [Mushroom Kulambu](#)
- [Mushroom Pasta](#)
- [Mushroom Soup](#)
- [Mushroom soya chunks curry](#)
- [Mushroom Manchurian](#)
- [Mushroom 65](#)
- [Mushroom Kurma](#)
- [Mushroom, tomato & cucumber sandwich](#)

How to make Mushroom Matar Recipe

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Mushroom Peas Curry

Mushroom Matar Recipe / Mushroom Peas Curry



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Prep time

15 mins

Cook time

25 mins

Total time

40 mins

Mushroom matar recipe / mushroom peas curry is a delicious north Indian side dish, goes well with chapathi.

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Recipe type: side dish for chapathi

Cuisine: Indian

Serves: 4

Ingredients

- 400 gms (14 oz) of mushroom
- 2 Tbsp of Butter
- $\frac{1}{2}$ cup of Green Peas (Frozen)
- $\frac{1}{2}$ Tsp of Fennel Seeds
- 1 Bay Leaf
- 2 Tsp of Yogurt (curd)
- 2 Heaping Tsp of Coriander – Red Chilly Powder Mix
- 2 Pinches of Garam Masala
- 1 Tsp of Kasuri Methi (Dried Methi Leaves)
- Few Coriander Leaves, Chopped
- Salt to taste

- To Grind – 1
- *****
- 2 Onions
- 5 Garlic cloves
- ½ Inch Ginger
- 2 Green Chilly
- To Grind – 2
- *****
- 3 Tomatoes

Instructions

1. Wash and chop the mushroom into small pieces.
2. Heat a pan with butter, fry the mushroom till they become golden colour. Keep it aside.
3. In a mixie, add onion, garlic cloves, ginger and green chilly), grind this along with water to a smooth paste. keep it aside.
4. Again in the mixie, add tomato and little water, grind it to a fine paste.
5. Heat a pan with butter, add fennel seeds, bay leaf, fry them, add ground onion paste, fry well till raw smell goes off.
6. Add tomato paste, fry well, add curd, fry for a min.
7. Now add coriander – red chilly powder mix, garam masala, fry well. Add mushroom, peas, saute them with masala, add water, cover and cook it for 12 – 15 mins in a slow flame.
8. Once done, add crushed kasuri methi and cilantro, mix well and serve.

Notes

I have mentioned coriander and red chilly powder mix. It means equal amount of coriander and red chilly powder.

I have used frozen green peas, so I added directly to the dish. If you are using fresh, cook in stove top or microwave along with water before you make this dish.

To enrich the taste and retain the shape, I sauted the mushroom well in butter.

In this recipe, I didn't use oil, I used only butter.

Mushroom mutter masala



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Tags: [mushroom matar](#), [mushroom matar recipe](#), [matar mushroom recipe](#), [mushroom muttar recipe](#), [mushroom peas curry](#), [mushroom peas masala recipe](#), [recipe for matar mushroom](#), [mushroom recipe for chapathi](#), [mushroom side dish recipe](#), [how to make matar](#)

[mushroom recipe](#), [prepare mushroom peas gravy](#), [easy gravy with mushroom and peas](#).

Potato Kurma Recipe For Chapathi (Restaurant Style)



Potato Kurma

Potato kurma / Urulaikizhangu Kurma / Aloo kurma is my favourite kurma recipe for chapathi, poori, dosa or biryani. I learned this potato kurma recipe from my mom. She is an awesome cook. Also this is my family favourite korma for puri.

This is very simple and easy to make side dish korma for chapathi. To make this south Indian style potato kurma, you need small potatoes, coconut, onion, tomato and spices. Try this rich, creamy and finger licking restaurant style potato kurma recipe for chapathi and let me know how it tasted. Also check [chickpeas kurma](#).

Potato Kurma / Aloo Curry – **Side dish for chapathi /** **Poori / Biryani**

Ingredients for Potato Kurma Recipe

- 10 Small Potatoes
- 2 Red Onions, Finely Chopped
- 3 Medium Size Tomatoes, Chopped
- 2 Tsp of Coriander & Red Chilly Powder Mix
 - 1/4 Tsp of Turmeric Powder
 - 1 Tsp of Lemon Juice
- Coriander Leaves to garnish
 - 7 Mint Leaves
 - Salt to taste

To Grind

- 1/2 Cup of Coconut
 - 3 Cloves
- 1 Cinnamon Stick
- 1/2 Tsp of Fennel Seeds
 - 1 Cardamom
 - 1 Inch of Ginger
 - 4 Garlic Cloves
 - Water as needed

To Temper

- 1 Tbsp of Cooking Oil
- 1/4 Tsp of Fennel Seeds
 - 1 Bay Leaf
 - Few Curry Leaves

Method for Potato Kurma Recipe For Chapathi

- Grind all the ingredients listed under "To grind" list to a fine paste.
- Pressure cook the potatoes for 1 whistles. After that, remove the skins and keep it aside.
 - Wash, chop the onions and tomatoes and slit the green chilly.
- Heat a pan with oil, add fennel seeds, bay leaf, curry leaves, saute this for few secs.
- After fennel seeds splutters, add chopped onions, fry until it turns golden brown.
- Add Tomatoes, fry until it turns mushy. Add coriander red chilly powder, turmeric powder and ground masala, fry well until raw smell vanishes.
- Add chopped potatoes, fry well with masala, add required water and salt, pressure cook it for 1 whistle. Open the pressure cooker, after pressure releases on its own.
 - Add lemon juice and chopped cilantro, mix well.
- Hot yummy potato kurma is ready to serve with biryani or chapathi or poori.

Tips

- You can make this kurma either in cooker or in stove top.
 - If you dont have small potatoes, use bigger potatoes.
 - Try the same kurma with any vegetable of your choice.
- adjust the amount of green chilly according to your taste.

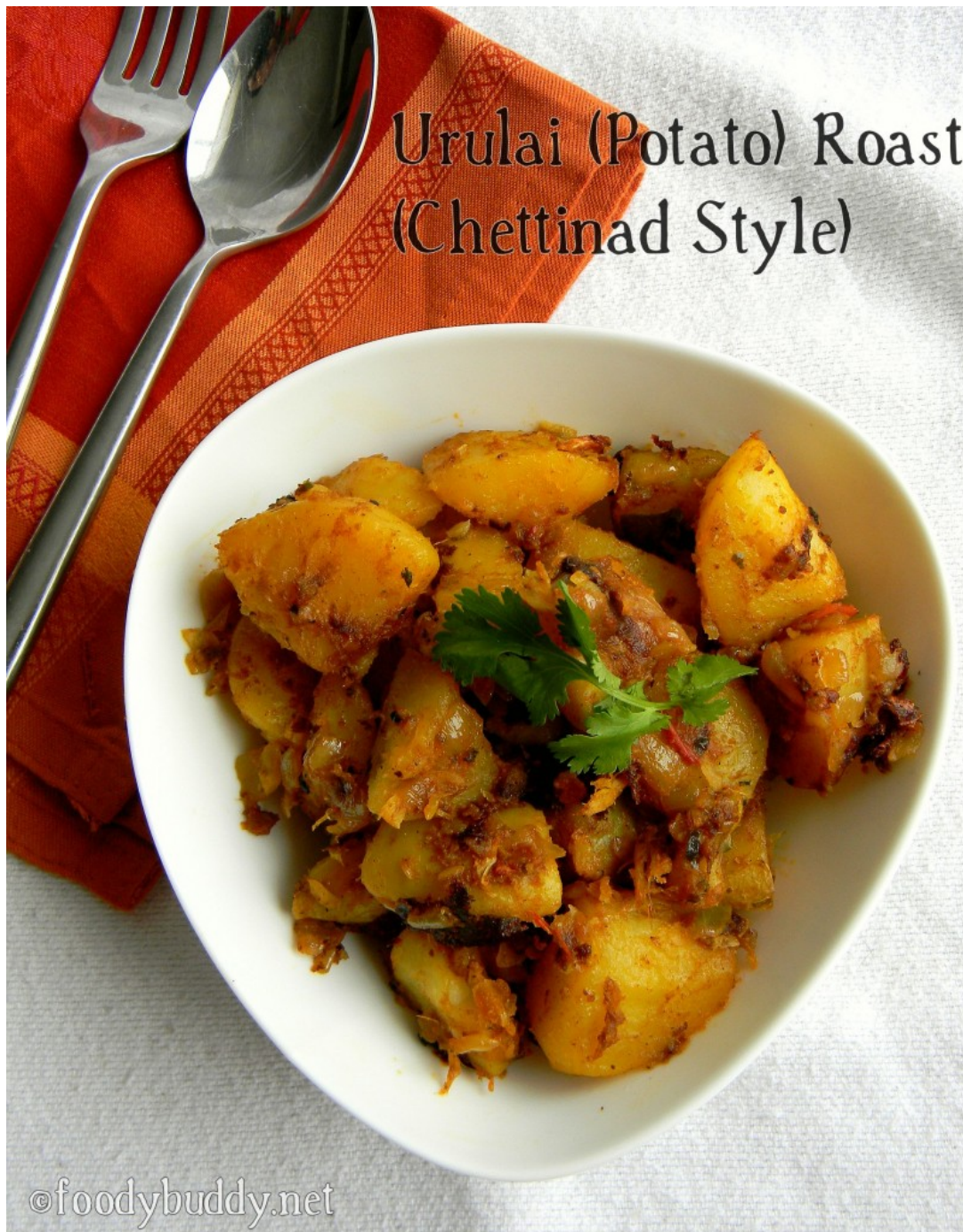


Potato Kurma

Tags: [Potato](#)

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Urulai Chettinadu Recipe / Potato Roast (South Indian)



Potato roast / Urulai Chettinadu Recipe, is a simple south Indian potato curry, that goes very well with sambar rice or rasam rice or curd rice. This is chettinad style of potato fry and I got this recipe from my cookbook. This potato roast is very simple to make side dish, all you need to do is to

boil the potatoes and roast them with spices. In this potato fry recipe, I used whole garam masala spices which adds a zing to this dish. I tried this dish 2 days back, it turned out so good and I had it with dal rice (Arisim Paruppu sadham).

You can serve this south Indian style potato roast as a sidedish for sambar or rasam or curd rice.

Also check my other potato recipes

- [Potato Fry / Urulaikizhangu Varuval](#)
- [Baby Potato Roast](#)
- [Potato cauliflower curry](#)
- [Potato soup](#)
- [Aloo Methi](#)
- [Potato with bell pepper](#)
- [Potato Salad](#)
- [Aloo mutter](#)
- [Potato beans poriyal](#)
- [Potato masiyal](#)

How to make Urulai (Potato) Roast – Chettinad Style

Ingredients for Urulai Chettinadu Recipe / Potato Roast

Preparation Time : 10 mins Cooking Time : 20 mins Serves: 3

- 2.5 Big Yellow Potatoes
- 1/4 Cup of Red Onion, Chopped
- 1 Medium Size Tomato, Chopped
- 1/2 Tsp of Ginger Garlic Paste
 - 2 Tsp of Coriander Powder
 - 1 Tsp of Red Chilly Powder
 - 1/4 Tsp of Sambar Powder
- Spices (1 Clove, 1 Stick of cinnamon, 1 Bay leaves and 1/2 Tsp of Kalpesi (an edible stone fungus)
 - 1 Sprig of Curry Leaves
- 1/2 Tsp of Whole Peppercorns, Crushed
 - Salt to taste

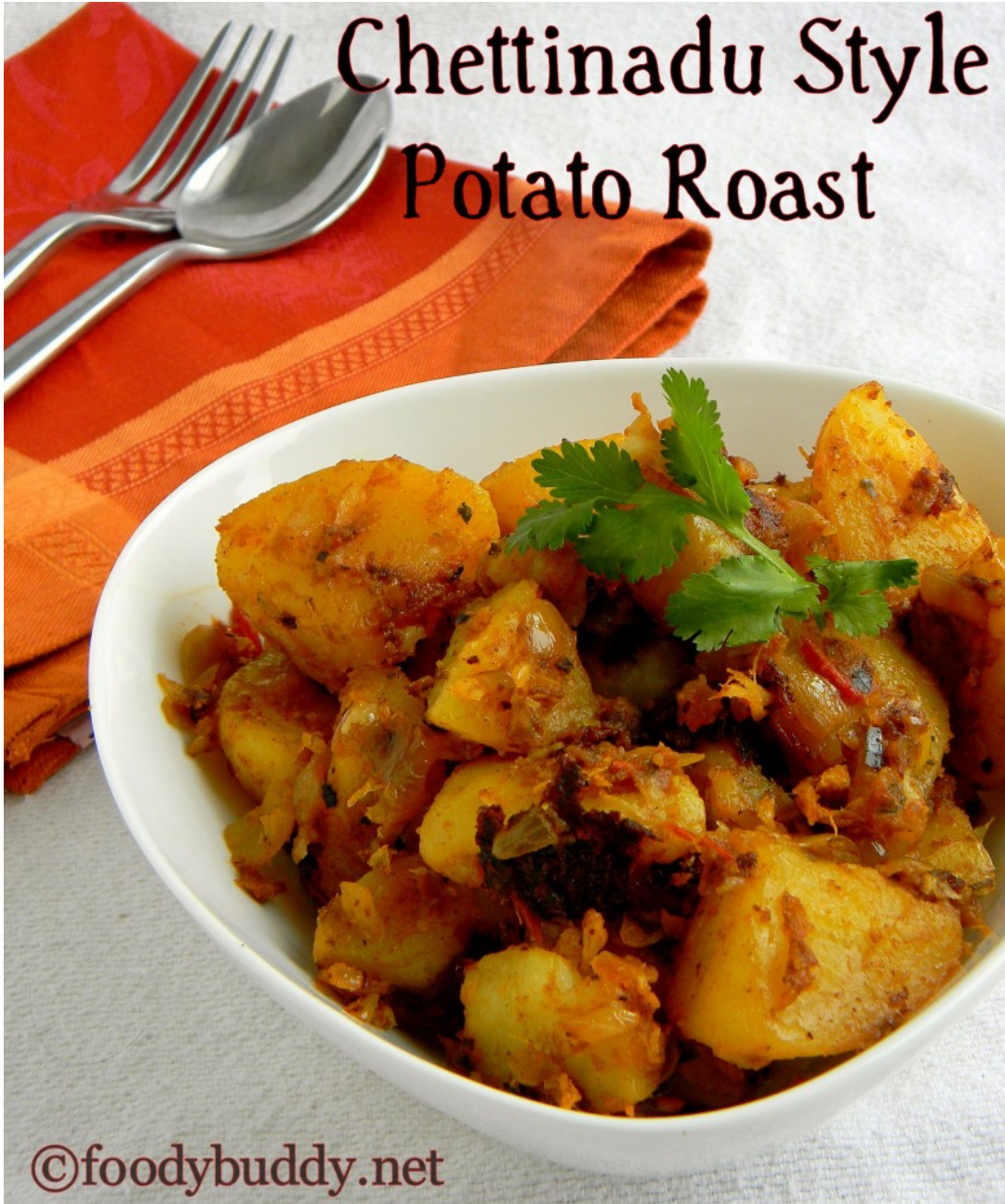
Method for Urulai Chettinadu Recipe / Potato Roast

- In a pressure cooker, boil potatoes with salt and turmeric powder. Peel the skin of potatoes and dice it.
- Heat oil, add all the spices and chopped onions, saute onions till brown.
- Add ginger garlic paste, saute until raw smell vanishes.
- Add coriander powder, chilly powder and sambar powder, fry well for a min.
- Add chopped tomato, curry leaves and fry well for 2 mins.
- Add diced potatoes, fry well with masala and cook it for 15 mins in medium low flame.
 - Finish with crushed black peppercorns.
 - Serve it with steamed rice or parathas.

Tips

- You can use small potatoes instead of big potatoes.
- Adjust the amount of red chilly powder according to your taste.

Chettinadu Style Potato Roast



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Tags :

[potato roast](#), [potato roast recipe](#), [urulai chettinadu](#), [urulai chettinadu recipe](#), [potato roast south indian style](#), [potato fry chettinadu style](#), [potato curry recipe](#), [potato curry for rice](#), [potato curry for chapathi](#), [easy potato recipe](#), [how to make potato roast chettinadu style](#), [prepare urulai chettinadu recipe](#), [potato fry recipe](#)