

CILANTRO ALMOND PESTO PASTA RECIPE (VEGETARIAN)



Cilantro almond pesto pasta recipe is rich in taste, colorful and flavorful. I love the fresh flavor of cilantro(coriander leaves), rich taste of almonds, a nice flavor of garlic, spiciness from chilly, little tartness from lemon juice and adding olive oil balances all the taste and it takes the pasta recipe to a whole new level. You can try this creamy, delicious cilantro pesto for pasta, pizza and sandwich.

If you don't have almonds, replace it with cashews or walnuts. You can make this for lunch or dinner, it is very filling,

healthy and yummy. Pack this for kids lunch box too. Also check my other pasta recipes – [Basil pesto pasta](#), [Indian Style Vegetarian Pasta Recipe](#), [Pasta Salad with low fat 1000 Island Dressing](#), [Mushroom and Tricolour Pepper Pasta Recipe](#), [Creamy Avocado Pasta](#), [Elbow Pasta with Broccoli](#), [CHEESY VEGETABLE PASTA](#), [Elbow Pasta with Broccoli, Roma Tomatoes and Green Olives](#)

Cilantro almond pesto pasta recipe

5.0 from 1 reviews

CILANTRO ALMOND PESTO PASTA RECIPE



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Prep time

5 mins

Cook time

20 mins

Total time

25 mins

Cilantro almond pesto pasta recipe is a tasty, flavorful dinner dish, they are very filling and healthy. This pesto pasta is made with cilantro, almonds and garlic.

Author: Gayathri Ramanan

Recipe type: dinner

Cuisine: American

Serves: 2

Ingredients

- 1 Cup of Rotini Pasta
- 1 and $\frac{1}{4}$ Cup of Cilantro (Coriander leaves), small bunch
- 20 Almonds, Roasted
- 4 Garlic Cloves
- 2 Green Chilly (Indian)
- 1 Tsp of Lemon Juice
- 2 Tsp of Olive Oil
- Salt to taste
- Parmesan Cheese to taste

Instructions

1. Cook the pasta as per the package directions along with oil and salt.
2. Once it done, drain the water and transfer the pasta to a mixing bowl.
3. In a pan, add little oil, add garlic and green chilly, fry it for a min. Add this to a blender grind it along with cilantro, water and almonds.
4. Transfer this ground paste and lemon juice to cooked pasta, add little oil and salt. Mix thoroughly until the pasta are coated well with pesto. Sprinkle some parmesan cheese on top for extra taste.
5. Yummy cilantro almond pesto pasta is ready to enjoy ☐

Notes

If you don't have almonds, replace it with cashews or walnuts.

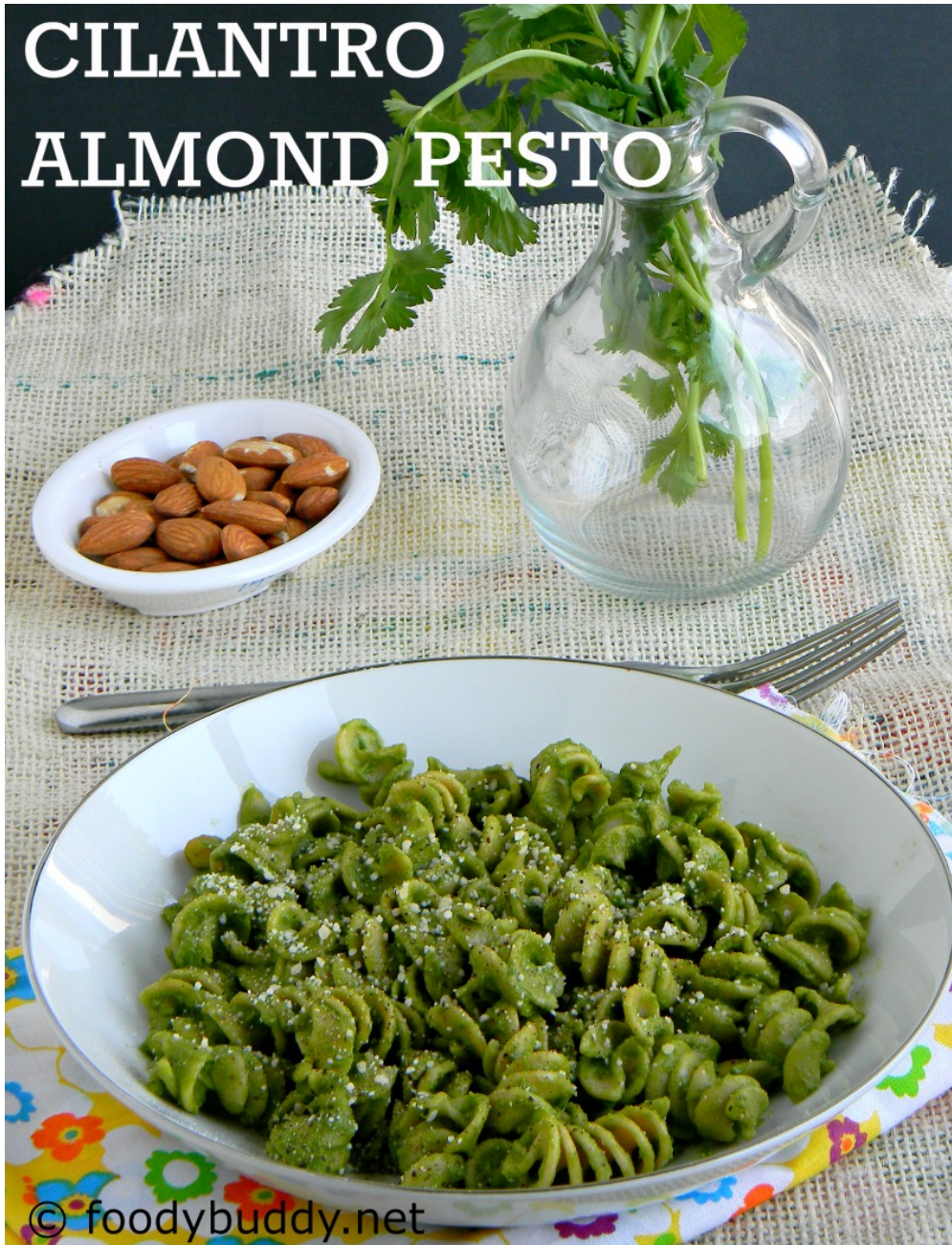
You can use this cilantro pesto for any type of pasta.

You can use any oil instead of olive oil.

Add serrano or jalepeno in place of green chilly.

Here I used roasted almonds. If you are using unroasted almonds, roast it in a pan before you make pesto.

CILANTRO ALMOND PESTO



Tags: [cilantro almond pesto pasta recipe](#), [cilantro pesto recipe](#), [pesto pasta recipe](#), [pasta recipe vegetarian](#), [kids pasta recipe](#), [Indian pasta recipe](#).

Homemade Refried Bean Cheese Burrito Recipe (Vegetarian)



Refried Bean Burrito

Homemade Refried Bean Cheese Burrito Recipe Vegetarian is one of our favorite lunch which I make often at home. They are very easy and quick to make dish if you have cooked beans or canned beans at home with extra little preparations like chopping up a few toppings. Whenever we go for trip during weekends, one drive through I love to eat is Taco bell. I always buy taco bell's bean burrito or 7 layer burrito with fiesta potatoes for lunch, they were so good and yummy in taste. But I am proud to say that my husband makes best vegetarian Mexican dishes at home. He actually made this bean

and cheese burrito for me, I really enjoyed for dinner they are great in flavors, cheesy, filling and delicious ☐ We always cook Mexican dishes when our friends visit our home.

I have given the recipe for how to cook re-fried beans below. All you need is pinto beans, chipotle chilly, onion, garlic and salt. If you don't get chipotle chilly thats fine, it actually adds smoky note to the dish. You can find pinto beans in Mexican store in US, if you are in India, you can get them in Nilgiris or replace it with rajma or chickpeas to make vegetarian burrito. If you eat burrito for lunch, add some handful of cooked rice and guacamole that makes you filling. Bean burrito is a perfect lunch box dish and for picnic or get together, to-go just just wrap it with aluminium foil or use sandwich bags.

How to make Homemade Refried Bean Cheese Burrito Recipe (Vegetarian)

Homemade Refried Beans & Cheese Burrito Recipe (Vegetarian)



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Prep time

10 mins

Cook time

15 mins

Total time

25 mins

Homemade Refried beans cheese burrito recipe (Vegetarian) is a delicious, easy and quick to make perfect weeknight meal. Use rajma or chickpeas to make vegetarian burrito.

Author: Gayathri Ramanan

Recipe type: lunch

Cuisine: Mexican

Serves: 2

Ingredients

- 2 Whole Wheat Tortillas
- 1 Cup of Cooked Re-Fried Beans, Mashed
- $\frac{1}{2}$ Cup of Sharp Cheddar Cheese, Shredded
- $\frac{1}{4}$ Cup of Salsa (Store-bought or homemade)
- $\frac{1}{2}$ Red Onions, Finely Chopped
- Few Jalapenos, Chopped
- Few Black Olives, Chopped, optional
- Salt to taste
- To make Refried Beans
- 2 Cups of Dried Pinto Beans or use kidney beans (Rajma)
- 2 Cloves of Garlic
- $\frac{1}{2}$ Onion (Big)
- 2 Tbsp of Olive Oil
- 1 Chipotle Chilly
- 7 Cups of Water
- 1 Tsp of Salt

Instructions

1. First is the making of refried beans (frijoles refritos in spanish). Soak the beans in water for overnight. Cooking from the scratch, mildly seasoned with couple garlic cloves and a piece of onion, salt and pinto beans was fried in oil, then add water and wait for rolling boil temperature. Later this was transferred to cooker and leave it for 10 whistles or if you are using crock pot (slow cooker) and set in high and cook it for 4 hrs. 1 Chipotle chilly can be added for extra smoky spicy

kick. Once it done, take the required beans and grind it in blender.

2. Heat the pan with little oil, add the ground beans then fry it for 10 mins. Allow it to cool for few mins. Your re-fried beans are ready.
3. Assembling
4. Place the tortilla on a large microwavable plate. Microwave it for 30 secs to steam the tortillas.
5. Spoon the required bean mixture onto center of each tortilla.
6. On top of that add salsa, onions, black olives and jalapenos. If you have sour cream or guacamole add that too.
7. Sprinkle some cheese on top and fold the two sides of the tortilla and serve immediately with extra salsa, if desired.
8. Repeat the same procedure for the rest of the tortilla.
9. Homemade refried bean cheese burrito is ready to eat.

Notes

If you dont get pinto beans in your place, use rajma also called kidney beans or black beans or chickpeas.

If you are using canned beans, just grind it and saute it in oil for few mins then use it. Some canned beans are not cooked well so pressure cook it few whistles before you eat, this is done to avoid stomach disturbances.

You can use any kind of cheese to sprinkle on top.

For some more flavor add sour cream or guacamole, lettuce and green onion.

You can also add rice, if you are going to have burritto for lunch.

Here I used whole wheat tortilla, you can use flour tortilla or corn tortilla or even chapathi.

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Homemade Bean & cheese Buritto

Tags: [bean & cheese burrito recipe](#), [homemade bean cheese burrito recipe vegetarian](#), [homemade refried bean cheese burrito recipe](#), [refried bean burrito recipe](#), [how to make refried bean burrito recipe](#), [bean burrito recipe](#), [burrito recipe](#), [cheese burrito recipe vegetarian](#)

QUINOA PESARATTU RECIPE / THINAI PESARATTU



QUINOA PESARATTU

Quinoa Pesarattu Recipe / Thinai pesarattu / Foxtail Millet Pesarattu is a simply delicious and healthy south Indian breakfast dish loaded with lot of proteins and low in carbs. It goes well with [tomato chutney](#) or any chutney of your choice. I had it with coconut chutney. There are different kinds of quinoa available in market. Here I used Red Quinoa, you can also use white quinoa. This non fermentation dosa is prepared with quinoa and green moong dal spiced up with green chilly and ginger. You can have this [pesarattu](#) for both

dinner or breakfast. Also check my other quinoa recipes – [quinoa vegetable biryani](#), [quinoa dosa](#), [quinoa paniyaram](#)

How to make Quinoa Pesarattu Recipe

QUINOA PESARATTU RECIPE / THINAI PESARATTU



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Prep time

8 hours

Cook time

30 mins

Total time

8 hours 30 mins

Quinoa Pesarattu recipe /Thinai (foxtail millet) pesarattu is a simple delicious and healthy south Indian breakfast dish loaded with proteins and low in carbs. It goes well with tomato or any chutney of your choice.

Author: Gayathri Ramanan

Recipe type: BRAKFAST

Cuisine: Indian

Serves: 8

Ingredients

- ½ Cup of Red Quinoa
- ½ Cup of Green Moong Dal
- 1 Inch of Ginger
- 2 Green Chilly
- 1 Tbsp of Rice Flour
- 1 Tsp of Roasted Cumin

- 1 Onion, Finely chopped
- Pinch of Asafoetida
- Salt to taste
- Few Coriander Leaves, Chopped
- Water as needed

Instructions

1. Soak both moong dal and quinoa in water for overnight.
2. Drain the water and wash it. Grind it into a fine paste along with ginger and green chilly.
3. Chop the onion. Add onion, rice flour, asafoetida, roasted cumin, salt and coriander leaves to the batter. Mix well.
4. The batter should neither be too thick nor too thin. It should be in dosa batter consistency.
5. Heat a dosa pan, take the laddlefule of batter, pour it in the centre, spread it in a circular motion. Drizzle a tsp of oil around pesarattu. Flip it to the other side. Drizzle another tsp of oil to it.
6. Once cooked remove it from dosa pan. Repeat the same process for the rest of the batter.
7. Serve hot with any favourite chutney.

Notes

You can replace thinai (foxtail millet) in place of quinoa. Use either red chilly or green chilly for spicy taste.

THINAI PESARATTU



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Tags: [quinoa pesarattu recipe](#), [thinai pesarattu](#), [foxtail millet pesarattu recipe](#), [how to make quinoa pesarattu recipe](#), [easy breakfast recipe](#), [healthy dinner recipe](#), [pesarattu recipe](#), [quinoa recipes](#), [quinoa breakfast recipe](#).