

MATAR KACHORI / GREEN PEAS KACHORI

Matar Kachori / Green peas kachori is a fried poori with green peas stuffing. I love to munch hot matar kachori especially the store-bought kachori from Agarwal bhavan in parrys. I used to eat a lot in my college days as my father used to get me kachori every week from Agarwal bhavan.

To **make matar kachori recipe**, you have to make the outer cover with maida or wheat. For stuffing, you need green peas, spice mix and salt. You can make variety of kachori recipe just by replacing with other stuffings like moong dal (khasta kachori), pyaz kachori (onion kachori).

Kachori with green peas is also called as **khasta mattar kachori / mutter ke kachori**, a favourite street food in **northern India**. Enjoy this matar kachori as snack with coriander chutney or tamarind chutney or aloo subzi.



Preparation Time : 30 mins
Time : 30 mins Serves : 12

Cooking

Health Benefits of Peas

- They are low in fat.
- Prevents stomach cancer.
- Anti-aging, strong immune system and energy.

- Prevention of wrinkles.
- Regulates blood sugar levels.

Ingredients for matar kachori recipe

For Pastry

- 2 Cups of Maida (All Purpose Flour)
- 1.5 Tbsp of Oil
- Salt as required
- Water as needed

For Stuffing

- 1 Cup Green Peas (Matar / Pattani)
- 1 Tbsp of Oil
- 1/2 Tsp of Cumin (Jeera)
- Pinch of Asafoetida (Hing)
- 1/2 Tsp of Coriander Powder
- 1/4 Tsp of Red Chilly Powder
- 1/4 Tsp of Turmeric Powder
- 1/4 Tsp of Fennel Powder
- 1/4 Tsp of Chaat Masala
- 1/4 Tsp of Garam Masala
- 1/4 Tsp of Amchur Powder
- Pinch of kasoori methi
- 2 Green Chillies, Chopped
- 1 Inch of Ginger, Finely Chopped
- Coriander Leaves, Finely Chopped
- Salt to taste

Other Ingredients

- 2 Cups of Oil to deep fry

Method to make green peas kachori

Preparing the pastry

- In a mixing bowl, add maida, oil and salt. Add water little by little, knead well to form a tight dough. Cover the bowl and let it sit for 15 minutes.



Preparing the Stuffing

- Boil the peas in cooker or microwave. Mash them coarsely using masher.
- Heat the pan with oil, add cumin, after it sizzles, add asafoetida, ginger and green chilli, fry it for a min. Add all the dry spice powders and salt. Fry them for few mins. Now stuffing is ready.



Preparing the kachori

- Make equally sized balls out of the dough. Take one ball, roll them into small circle.
- Place a tbsp of stuffing in the centre. Gather the edges

and seal it properly. Flatten it and roll them gently into 4-5 inches in diameter.



- In the meantime, heat the oil in a pan, when it is hot, in a medium flame, fry the kachori till they become golden brown colour and crispy.
- Serve matar kachori hot with mint chutney or tamarind chutney. I had it with tomato ketchup.



Tips

- You can follow the same recipe to make variety of kachori just by replacing the stuffing.
- For puffiness, add a pinch of baking powder to the flour and knead it.
- Stuffing should be dry, otherwise it comes out when you roll.
- Oil temperature should be in medium flame.



Green Peas Kachori

Tags : [kachori recipe](#), [green peas kachori](#), [matar kachori](#), [mutter ke kachori](#), [matar kachori recipe](#), [how to make matar kachori recipe](#), [prepare green peas kachori](#), [khasta mattar kachori](#), [street food recipe](#), [chaat recipes](#), [homemade kachori recipe](#), [north indian snack](#)

[**Maida Seedai / Easy No Burst Seedai Recipe**](#)



During evening time, I love to munch seedai especially the store-bought seedai from Ananda Bhavan and Grand Snacks. Few months back, I tried traditional uppu seedai recipe, it was a big flop. So thought of making easy maida seedai with step by step pics for upcoming gokulashtami (Krishna jayanthi) and I got recipe from [here](#). This maida seedai is very easy to make recipe, also delicious in taste.

If you are scared to make seedai like me, then do try this no burst seedai using maida. Even beginner can try this maida seedai for krishna jayanthi or diwali.

Preparation Time : 20 mins Cooking Time : 30 mins Serves : 4

Ingredients For Maida Seedai

- 2 Cups of Maida (All purpose Flour)
- 1 Tbsp of Butter
- 1 Tbsp of Sesame Seeds
- 1 Tsp of Cumin (jeera)
- 1/4 Tsp of Asafoetida
- 2 Tbsp of Grated Coconut
- 1 Tsp of Coconut Oil
- Salt and water as needed
- Oil to deep Fry

Method

- In a clean white cloth, add maida flour and make a bag, steam it by keeping over the idli plate for 15 mins. Once it done, let it cool down, then crumble it with your hands. Grind it in mixie to nice powder , this step is followed to avoid lumps.



- In a mixing bowl, add flour and other ingredients except oil. Use water and form a smooth dough and non sticky.



- Roll it into balls out of the dough. Repeat the procedure till the entire dough gets completely over.
- Meanwhile, heat oil in a pan, drop the balls slowly, fry this in medium flame for 10 mins till it turns golden colour. **Warning : Be at a safe distance while frying.** Drain then in a paper towel. Continue the deep-frying for the rest of the seedai.

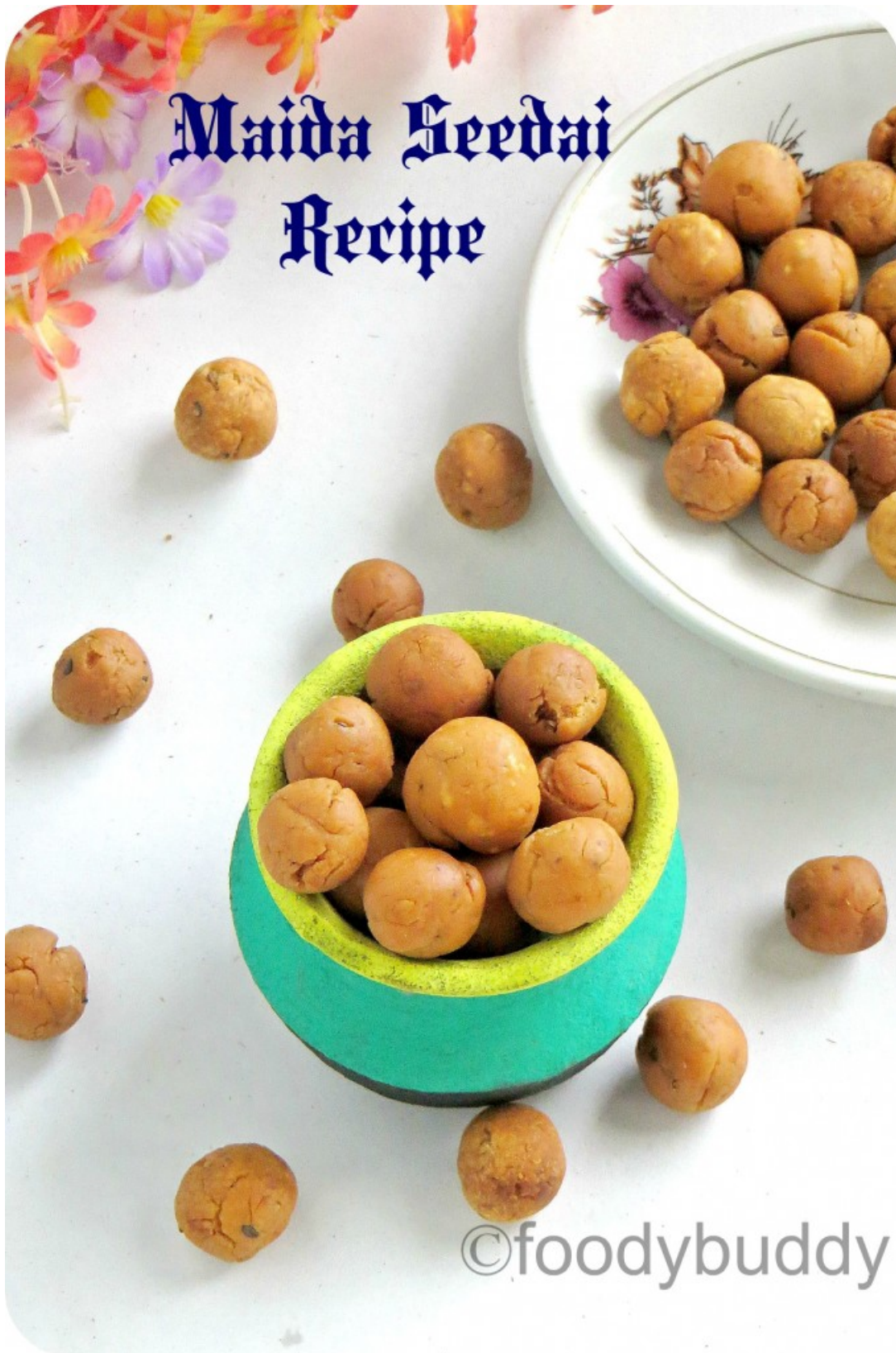


- Let it cool down and store it in an airtight container.

Tips

- Always cook seedai in medium flame.
- Coconut oil adds a nice flavour to this seedai.
- For proper cooking, make smaller balls than bigger one, because it won't cook on inside.
- After you take out seedai from oil, it will be soft, once cooled down, it becomes crispy.
- Cool completely before storing.

Maida Seedai Recipe



Tags : maida seedai,maida seedai recipe,easy seedai recipe for
gokulashtami,easy maida uppu seedai,easy seedai recipe,no
burst seedai,easy gokulashtami recipes,quick seedai recipe for

[gokulashtami](#),[krishna jayanthi recipes](#),[krishnar jayanthi recipes](#),[seedai recipes for gokulashtami](#),[how to make seedai without bursting](#),[prepare seedai at home](#),[uppu seedai recipe](#)

Oats Paniyaram / Indian Oats Breakfast Recipe

Among South Indian breakfast recipes, my favourite dish is kuzhi paniyaram. This oats paniyaram is in my to do a list for long time. Last week I tried this oats recipe from [other blog](#). It came out so good and tasty. Love to eat this oats paniyaram for breakfast as it was very healthy and has oats and mixed lentils. This oats paniyaram is really soft on inside and crispy on outside. You can do this oats paniyaram for breakfast or dinner or for evening snack. Also perfect to pack for lunch box for kids and a bachelor friendly recipe.

Health Benefits of Oats

- Lowers cholesterol levels.
- Reduces the cardiovascular disease.
- Enhances immune responses to infection.
- Lowers type 2 diabetes.
- Controls the blood pressure.
- Increase appetite control hormones.

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Oats Paniyaram Recipe

Soaking Time : 4-6 hrs
Preparation Time : 15 mins

Cooking Time : 15 mins Serves : 4

Ingredients to Oats Paniyaram Recipe

- 1.5 Cups of Quaker oats
- 1/2 Cup of Toor Dal
- 1/2 Cup of Channa Dal
- 2 Tbsp of Urad Dal
- 2 Tbsp of Moong Dal
- 2 Medium Sized Onions, Finely Chopped
- 1 Inch of Ginger, Finely Chopped
- 1 Tsp of Fennel Seeds
- 8-10 Red Chillies
- Few Curry Leaves and Coriander Leaves
- 1/4 Tsp of Asafoetida
- Salt to Taste
- Oil to Fry

Method

- Soak the dals together for overnight or atleast hrs. Wash the dals in running tap water and keep it aside.
- In a blender (mixie), powder the oats, red chillies, fennel and ginger. Finally add the dals and water, grind it. The batter to be in pouring consistency.
- Add chopped onion, curry leaves, coriander leaves, asafoetida and salt. Mix it well.
- Heat the paniyaram pan, add tsp of oil to each hole, when it is hot, add batter, cover and cook it in medium flame until it turns golden brown colour. Flip it to other side and cook.
- Hot and yummy oats paniyaram is ready to serve for breakfast with side dishes like tomato chutney or onion tomato chutney or mint coconut chutney.

Tips

- For healthier version, add grated vegetables like carrot, beetroot to the batter.
- Replace green chilies in place of red chilies.
- Adding asafoetida is to reduce flatulence and digestive disorders.

Dats Paniyaram



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