

Indian Style Vegetarian Pasta Recipe



Indian style Vegetarian Pasta recipe is an easy, yummy kids breakfast dish made with basic pantry ingredients. Usually pasta can be made with sauces like tomato sauce or white sauce. This pasta recipe is made without sauce, here I used Indian aromatic spices and veggies to make the pasta dish more flavorful, healthy and tasty. You can pack this pasta for kids lunch box or it makes a great after school snack. Try it you will love it.

Also check my other pasta recipes

1. [Mushroom tricolour pepper pasta](#)
2. [Pasta Salad with thousand Island dressing](#)
3. [Creamy Avocado Pasta](#)
4. [Chessy Vegetable Pasta](#)
5. [Basil Pesto Pasta](#)
6. [Elbow pasta with broccoli, tomatoes and olives](#)

Indian Style Vegetarian Pasta Recipe



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Prep time

20 mins

Cook time

20 mins

Total time

40 mins

Indian Style Vegetarian Pasta Recipe is an easy , yummy kids breakfast dish made with fusilli pasta and Indian spices.

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: Indian

Serves: 2 people

Ingredients

- 1 Cup of Fusilli Pasta
- 1 Onion, Sliced
- 2 Garlic, Chopped
- 1 Tomato, Chopped

- 1 Carrot, Chopped
- 1 Capsicum, Chopped
- $\frac{1}{4}$ Tsp of Turmeric Powder
- 1 Tsp of Sambar Powder
- $\frac{1}{2}$ Tsp of Garam Masala
- $\frac{1}{4}$ Tsp of Cumin Powder
- Salt to taste
- 2 Tsp of Butter or Olive Oil
- 1 Tsp of Mustard Seeds
- Few Curry Leaves
- Few Coriander Leaves
- 2 Spring Onions(green onion), Chopped

Instructions

1. Cook the pasta according to package instructions. Drain the water and keep it aside.
2. Heat a pan with oil or butter, add mustard seeds and curry leaves, after it pops up.
3. Add onion and garlic, fry until it turns golden brown colour.
4. Add tomato, fry until it turns soft.
5. Add all the masala powder- turmeric powder, sambar powder, cumin powder and garam masala, fry for a min.
6. Add all the veggies, fry well for a min and add water, cook it few mins. Do not over cook the veggies.
7. Add the pasta, mix really well and cook for sometimes until it absorbs all masala, finally garnish it with coriander leaves and chopped spring onions. Turn off the stove.
8. Serve hot with ketchup.

Notes

add any vegetables of your choice.

You can use any kinds of pasta.

Dont have sambar powder, add 2 tsp of coriander powder and 1 tsp of red chilly powder. Otherwise add pepper powder alone.

Butter adds a nice flavor.

Indian Style Vegetarian Pasta



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Tags: [Indian style Vegetarian Pasta recipe](#) , [vegetarian pasta recipe](#), [pasta recipes vegetarian ideas](#), [pasta recipe indian style](#), [indian masala pasta](#), [kids easy breakfast recipe](#).

[RIBBON PAKODA RECIPE / HOW TO MAKE CRISPY RIBBON PAKODA](#)



My fav diwali snack is Ribbon pakoda also called as nada thenkuzhal or ola pakoda or ottu pakoda. This pakoda is very crispy snack, you can have it for evening snacks with tea or coffee. I already posted [ribbon pakoda recipe with gram flour](#) that's an instant method. Here in this method, we have to grind the rice along with red chilies,spices and fried dal powder. Garlic and cumin adds a great flavor to this pakoda. This is my first attempt, tried this recently in my home, it came out so good and crunchy. Do try this snack for diwali, you will love it.

HOW TO MAKE RIBBON PAKODA RECIPE / HOW TO MAKE CRISPY RIBBON PAKODA

Ribbon Pakoda Recipe



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Prep time

2 hours

Cook time

30 mins

Total time

2 hours 30 mins

Ribbon Pakoda Recipe / Ola Pakoda / Oatu pakoda is a crispy evening snack, great to munch with evening tea or coffee. You can also prepare it during diwali.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 3

Ingredients

- 1 Cup of Parboiled Rice / Idly Rice
- $\frac{1}{2}$ Cup of Fried Gram Dal (Pottukadalai)
- 3 Garlic Cloves, Crushed
- 1 Tsp of Cumin (jeera)
- 5 Red Chilies
- $\frac{1}{2}$ Tsp of Black Pepper Powder

- Pinch of Asafoetida
- Salt to taste (approximately 1 tsp)
- $\frac{3}{4}$ cup of Water

Instructions

1. Soak the rice in water for 1.5 hrs. Drain the water and wash the rice.
2. Grind the fried gram dal in mixie to a fine powder.
3. Add rice to a wet grinder and grind it by adding $\frac{3}{4}$ cup of water, red chillies, garlic and salt until it turns smooth. At the end, add fried gram dal powder and cumin, grind it for 2 mins and remove the batter to a vessel. Add pepper powder and asafoetida, mix well with hand .
4. Meanwhile heat the oil to deep fry.
5. Place the ribbon pakoda plate (dash like plate) in murukku press. Grease the oil inside the murukku press, place the dough inside upto $\frac{3}{4}$ of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil.
7. In a medium flame, deep fry the ribbon pakoda on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy ribbon pakoda is ready to eat.

Notes

Always cook on medium flame.

If you are cumin lover, you can grind along with rice. If you dont like cumin, avoid it and add asafoetida.

Garlic adds a nice taste.

Adjust the no of red chilly according to your taste.

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Ola Pakoda

Tags: [ribbon pakoda recipe](#), [how to make ribbon pakoda recipe](#), [easy diwali snacks](#).

Easy Puzhungal Arisi Murukku Recipe / Idly Rice Murukku Recipe



Puzhungal arisi murukku recipe / Idly rice murukku recipe is a crunchy and yummy snack made with parboiled or idly rice, fried gram, butter, cumin and sesame seeds. In every household in South India during diwali, they make murukku compulsory apart from sweets. The only few diwali snack really enjoyed

by people with diabetes and older people are murukku they hit on top of the savory list. When my grandpa was alive say 20 yrs back, he eat powdered murukku. Yes interesting right ???? my mom grind the murukku in mixie for my grandpa...I love that taste too:-P Actually I clicked this murukku last year when my mom made it for diwali, it was in my draft, as diwali is nearing and I am posting this easy murukku recipe in my blog...try this crunchy crispy parboiled murukku for diwali 2015 and let me know your feedback.

Also check my other murukku recipes

1. [Butter Murukku](#)
2. [Moong Dal Murukku](#)
3. [Thenkuzhal Murukku](#)
4. [Mullu Murukku](#)

How to make Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe

Half the recipe if you are just 2 in family (husband and wife)

Easy Puzhangal Arisi Murukku Recipe / Idly Rice Murukku Recipe



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Prep time

3 hours

Cook time

1 hour 15 mins

Total time

4 hours 15 mins

Easy Puzhungal Arisi Murukku Recipe / Idly Rice Murukku Recipe is a crispy snack made with idly rice (parboiled rice), fried gram and spices. Prepare this for diwali or as evening snack.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 60

Ingredients

- 4 Cups of Idly Rice (parboiled Rice)
- 1 Cup of Fried Gram dal (pottukadalai)
- $\frac{1}{4}$ Cup of Butter
- 2 Tsp of Cumin
- 2 Tsp of Sesame Seeds
- $\frac{1}{4}$ Tsp of Asafoeida
- Salt to taste
- Oil to deep fry

Instructions

1. Soak the rice in water for 2-3 hrs, drain the water,

wash the rice and grind it in a wet grinder with little water until it turns smooth. Sprinkle water in between if the grinder does not run freely. After it is done, transfer it to a wide bowl.

2. Powder the fried gram in mixie to a very fine powder, sieve well and measure it, take 1 cup of fried gram powder. Add this to a batter bowl.
3. To the same bowl, add sesame seeds, cumin, asafoetida, melted butter and salt. Mix really well and form a dough.
4. Meanwhile heat the oil to deep fry.
5. Place the three hole murukku plate in murukku press. Grease the oil inside the murukku press, place the dough inside upto $\frac{3}{4}$ of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil or squeeze it in the greased ladle.
7. In a medium flame, deep fry the murukku on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy puzhangal arisi murukku is ready to eat.

Notes

You can soak red chilly along with rice for spicy taste. Otherwise add red chilly powder to the batter

If you dont have sesame seeds, add ajwain (omam) or add cumin alone. We are adding this for easy digestion.

Adding butter for crispy taste. Dont have butter, add hot oil to the dough.

If your batter is sticky, add some more fried gram dal powder to the dough and mix well.

Always cook in medium flame.

While squeezing do not make several layers in that it takes more time to cook.

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**Parboiled Rice
Murukku**