Achari Bhindi Recipe / Pickled Okra Fry



Achari Bhindi Recipe / Pickled Okra Fry is a tasty and classic north Indian dish, goes very well with rice / paratha/ roti. Making achari bhindi is very simple, first shallow fry the okra, then sauté it with onion, tomato, green chilly and curry powder. Finally stir it with readymade pickle. Here I used

Ahmed mixed pickle. Usually tempering is done with panchphoran, I didn’t use that instead I added the pickle which has panchphoran so it added the flavor to this dish. So try this flavorful okra stir fry for parath or roti.

How to make achari bhindi recipe at home

Ingredients for Achari Bhindi Recipe

To Shallow Fry

• 250 gms of Okra / bhindi /lady's finger
• 2 Tbsp of Oil

To Saute

• 2 Tsp of Oil
• 1/2 Tsp of Mustard seeds
• 1 Tsp of Cumin
• Pinch of Asafoetida
• 1 Red Onion, Sliced
• 1 Green Chilly, Slit
• 4 Garlic Cloves, Crushed
• 2 Tsp of Sambhar Powder / Curry Powder
• Pinch of Garam Masala
• 1 Tomato, Chopped
• 2 Tbsp of Achaar / Pickle (I used Ahmed Pickle)
• Salt to taste

Method for Achari Bhindi Recipe

• Wash and cut the lady's finger lengthwise.
• In a shallow pan, add oil, when it is hot, add okra, keep frying till it reduces in size and cooked. Keep it aside.
• Heat a pan with oil, when it is hot, add mustard seeds, cumin and asafoetida, after mustard seeds pops up, add onion, fry till golden brown.
• Add green chilly and garlic, fry till it becomes soft.
• Add sambar powder and garam masala, fry well for a min in a low flame, add tomato, fry till turns soft.
• Add shallow fried okra and salt, keep on stirring in a medium flame.
• Finally add the pickle, mix well, cook for 2 mins and turn off.
• Serve hot with rice or chapathi or roti.

Tips

• You can deep fry the okra instead of shallow frying like I did.
• If you don't have curry powder or sambar powder, add 2 tsp of coriander powder & 1 tsp of red chilly powder.
• If you have amchur powder, add that too.



Tags: achari bhindi, achari bhindi recipe, bhindi recipe, okra stir fry, okra recipe, bhindi side dish recipe for chapathi, ladysfinger fry, bhindi achari, how to make achari bhindi, prepare achari bhindi, easy bhindi dish for roti. pickled okra fry

---

Mushroom Potato Fry / Kalan

Urulai fry (Indian Style)



Mushroom potato fry is a simple and tasty vegetarian side dish. I used baby bella mushroom and yellow potato in this stir fry. You can use any variety of mushroom and potato available in your market. This easy mushroom potato fry is one of my favourite side dish and it goes very well with sambar rice / rasam / curd rice or any variety rice. I served this Kalan Urulai fry with lemon rice, a wonderful combo. These mushrooms stir fry not only goes well with rice but can be served with chapathi too.

Also check my other Mushroom Recipes

- mushroom 65
- mushroom rice
- Mushroom biryani
- Mushroom Manchurian
- Mushroom Idly fry
- Mushroom soup
- soya chunks mushroom curry
- black eyed peas with mushroom
- mushroom sandwich
- stir fry with asparagus and mushroom

How to make Mushroom Potato Fry at home

Ingredients for Mushroom Potato Fry

Preparation Time: 10 mins Cooking Time: 7 mins Serves: 2

- 1 Medium Size Potato, Chopped
- 4 Baby Bella Mushroom, Chopped
- 1/4 cup of Red Onion, Chopped
- 2 Tsp of Curry Powder (I used Madras curry powder)
- 1/2 Tsp of Red Chilly Powder
- Pinch of Garam Masala
- Salt to taste
- 2 Tsp of Oil
- 1 Tsp of Mustard Seeds
- 1/2 Tsp of Urad Dal
- 1/4 Tsp of Fennel Seeds
- Few Curry Leaves

Method for Mushroom Potato Fry

- Wash and chop the mushroom, onion and potato.
- Heat a pan with oil, add mustard seeds, urad dal, fennel seeds, curry leaves, after it splutters, add onion, fry for 2 mins.
- In a high flame, add mushroom, potato, curry powder, red chilly powder, garam masala and salt, fry well for 3-5 mins. Sprinkle some water and fry well for a min and turn off the heat.
- Hot, yummy mushroom potato fry is ready to serve with rice or roti.

Tips

- If you don’t have curry powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.
- You can follow the same recipe by using different vegetables.
- Make sure to stir the veggies continuously to avoid burning or sticking to the pan.
- Adjust the amount of red chilly powder according to your taste.



Tags: mushroom fry, mushroom potato fry, mushroom potato stir fry, potato mushroom recipe, mushroom recipe, kalan fry, kalan urulai fry, make mushroom potato fry, prepare mushroom potato fry, mushroom fry south indian, easy mushroom fry, side dish for rice

Dum Aloo / Aloo Dum Recipe (Punjabi Style)



Dum aloo is a popular vegetarian side dish recipe for chapathi in India. It is made from small potatoes, either shallow fried or deep-fried and then slowly cooked at a low flame. You can

make dum aloo in a different ways. This is punjabi style of dum aloo recipe. They are aromatic and flavorful aloo dish. In this aloo dum recipe, I have used yogurt instead you can use heavy cream to make the dish more creamy and yummy. I had it with phulka. Try this restaurant style aloo dum recipe at home and let me know how it turned out.

Ingredients for Dum Aloo

- 12 Baby Potatoes
- 1 Red Onion, Finely Chopped
- 1 Onion Puree
- 1 Big Tomato Puree
- 2 Tsp of Ginger Garlic Paste
- 2 Tsp of Coriander Powder
- 2 Tsp of Red Chilly Powder
- 1/2 Tsp of Fennel Powder
- 1/2 Tsp of Garam Masala
- 1/4 Tsp of Turmeric Powder
- 5 Tbsp of Yogurt (curd)
- 2 Tsp of Lemon Juice
- Coriander Leaves to garnish

To Roast and Grind

- 2 Cloves
- 1 Small Cinnamon
- 1 Cardamom
- 10 Almonds
- 1 Tsp of Cumin

To Temper

- 2 Tbsp of Oil
- 1 Bay Leaf

Method for Dum Aloo

- Add onions and tomato to blender and grind it to a smooth paste. Keep it aside.
- Wash and pressure cook the potato for 3 whistles. Peel the skin, prick it on 2 sides with fork and roast them in oil until it turns golden brown.
- Heat a pan, dry roast all the ingredients listed under ” to roast and grind”. Grind it along with water to a smooth paste.
- Heat a pan with oil, add bay leaf, followed by onion, fry well until it turns golden brown, add ginger garlic paste, fry until raw smell vanishes. Add onion and tomato puree, fry well until raw smell goes off. Add ground paste, fry well for a min.
- Add coriander powder, red chilly powder, fennel powder, turmeric powder and garam masala, fry well for a min.
- Add curd(yogurt), mix well. Add cooked potatoes, salt and water, simmer it for 15 mins.
- Finally add coriander leaves and lemon juice, mix well and serve it with phulka or pulao or chapathi.

Tips

- Adjust the amount of red chilly powder according to your taste.
- You can also deep fry the potatoes instead of shallow frying them.
- Add cashews in place of almonds.



Tags: dum aloo, aloo dum, dum aloo recipe, aloo dum recipe, how to make dum aloo recipe, prepare aloo dum recipe, restaurant style aloo dum, hotel style dum aloo, punjabi style dum

aloo recipe, side dish for chapathi, aloo recipe for chapathi.