Potato Kurma Recipe For Chapathi (Restaurant Style)



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

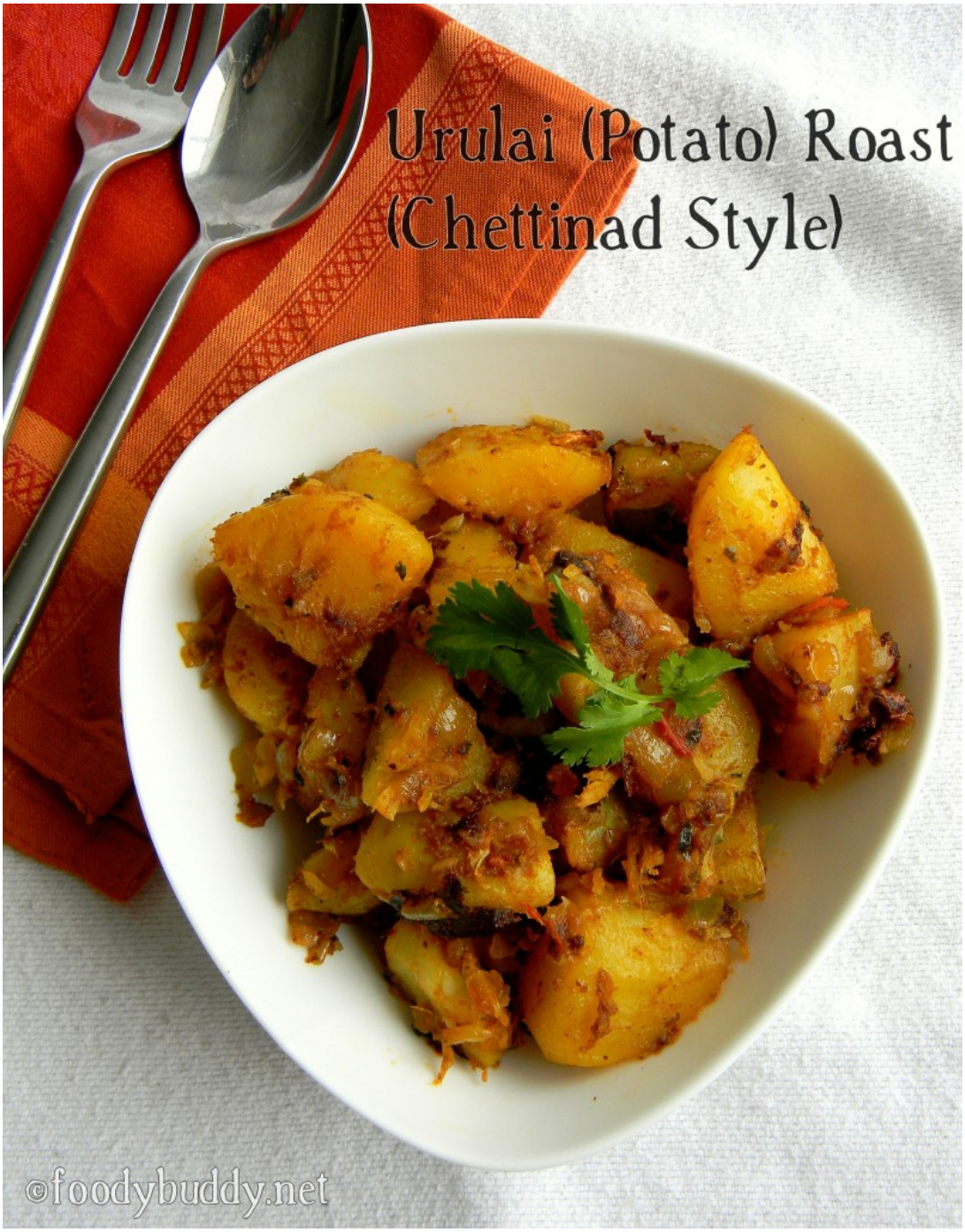
• You can make this kurma either in cooker or in stove top.
• If you dont have small potatoes, use bigger potatoes.
• Try the same kurma with any vegetable of your choice.
• adjust the amount of green chilly according to your taste.



Tags: Potato kurma, potato korma, potato kurma recipe, potato kurma recipe for chapathi & biryani, korma recipe for chapathi, korma for poori, side dish recipe for chapathi, kuruma seivadhu epadi, how to make potato kurma recipe for chapathi, restaurant style potato kurma, hotel style potato kurma, prepare potato kurma, aloo kurma recipe, urulaikizhangu-kurma, potato curry for chapathi, south indian kurma recipe

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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

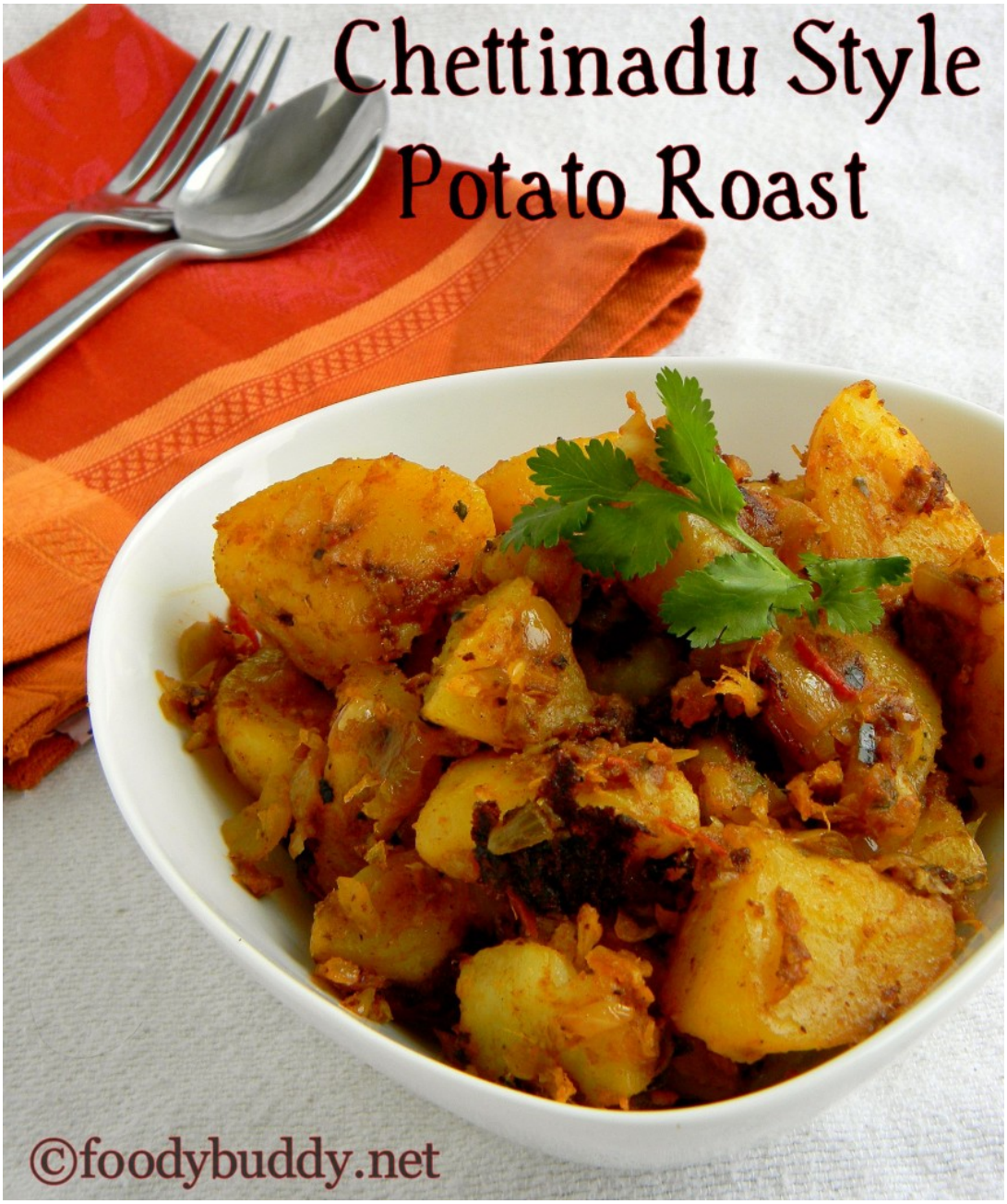
- 2.5 Big Yellow Potatoes
- 1/4 Cup of Red Onion, Chopped
- 1 Medium Size Tomato, Chopped
- 1/2 Tsp of Ginger Garlic Paste
- 2 Tsp of Coriander Powder
- 1 Tsp of Red Chilly Powder
- 1/4 Tsp of Sambar Powder
- Spices (1 Clove, 1 Stick of cinnamon, 1 Bay leaves and 1/2 Tsp of Kalpesi (an edible stone fungus)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



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

Bombay Chutney Recipe / Side dish for idly dosa



Bombay Chutney or Besan chutney is a very simple and quick to make chutney for idly and dosa. Did you get bored with usual coconut chutney or tomato chutney ? Try this easy chutney with the basic and available ingredients in your pantry. This is my mom’s signature dish, she used to make this bombay chutney often as a side dish for idly, dosa, chapathi or poori. Bombay chutney is really delicious in taste and smells so good with fennel seed flavoring. Try this bombay chutney recipe at home and enjoy with idly and dosa.

How to make bombay chutney at home

Ingredients for Bombay Chutney Recipe

Preparation Time: 10 mins Cooking Time:20 mins Serves:4

• Handful of Fried bengal Gram (Pottukadalai), about 1/3 cup
• 1 Big Onion, Sliced
• 3 Small Tomatoes, Chopped
• 1 Red Chilly
• 1/2 Tsp of Sombhu (Fennel seeds)
• 5 Curry Leaves
• 1 Green Chilly
• 3 Garlic Cloves + 1/2” Inch Ginger, made into paste with mortar and pestle
• 1/2 Tsp of Turmeric Powder
• 2 Tsp of Coriander Powder
• 1 Tsp of Red Chilly Powder
• 1/4 Tsp of Garam Masala
• Pinch of Asafoetida
• Salt to taste

Method for Bombay Chutney Recipe

• In a mixie, grind fried bengal gram to a fine powder. Add enough water about 1.5 cups to it and make a batter. Keep it aside.
• Heat a pan with oil, when it is hot, add mustard seeds, urad dal, red chilly, fennel seeds and curry leaves. After it pops up, add asafoetida, onion, green chilly, saute it for few mins until it turns golden brown.
• Add ginger garlic paste, fry until the raw smell vanishes. Add tomatoes, fry until it turns mushy.
• Add turmeric powder, coriander powder, red chilly powder and garam masala, fry for few secs.
• Add 1.5 cups of water, bring them to boil. When it starts boiling, add the roasted gram batter, mix well. Cook it until it turns thick and raw smell goes off. Add coriander leaves and turn off the flame.
• Serve bombay chutney with hot idly, dosa, chapathi or poori.

Tips

• Chutney will turn thick after it cools down so don’t cook the chutney for long time.
• If your chutney turns thick, add little water and heat it for mins.
• You can use besan flour in place of fried gram flour.
• You can skip garam masala, if you dont like.



Tags: Bombay chutney, bombay chutney recipe, how to make bombay chutney at home, prepare bombay chutney, instant sambar, chutney recipe for idly and dosa, besan chuntney, kadalaimavu curry, healthy alternative to poori masala, besan subzi.