Shahi Mushroom Gravy Recipe (Restaurant Style)

Shahi Mushroom Gravy Recipe is a rich, yummilicious dish prepared with butter, mushrooms, onion tomato base, cashew paste, milk and aromatic spices. The special shahi garam masala added here makes the gravy more flavorful and tasty. I have tasted shahi mushroom only once in a North Indian restaurant in Chennai. I wanted to try this shahi mushroom recipe at home so I did some google search and found this recipe in this site. It came out great and my husband loved it. This is a great side dish for Chapathi or jeera pulao or phulka. I am a great mushroom lover, so you can find lot of mushroom recipes in my foodybuddy blog.

1. Mushroom 65
2. Mushroom Biryani
3. Mushroom Manchurian
4. Mushroom Mint Biryani
5. Mushroom Peas Curry
6. Mushroom Kulambu
7. Mushroom Potato fry
8. Mushroom Chops (chettinadu style)
9. Mushroom and Tricolour Pepper Pasta Recipe
10. Mushroom Idly Fry / Leftover Idly Recipe
11. Soya Chunks Mushroom Curry | Meal Maker Kurma
12. Mushroom Tomato and Cucumber Sandwich | No Cheese Sandwich
13. Black-Eyed Peas With Mushroom | Lobhiya Khumb Masala / Side Dish For Roti
14. Beans Mushroom Stir Fry With Coconut Milk / Beans Mushoom Poriyal
15. Stir Fried Asparagus With Mushroom Recipe | Asparagus Stir Fry

Shahi Mushroom Gravy Recipe

Shahi Mushroom Gravy Recipe / Side Dish for Chapathi

Save Print
Prep time
15 mins
Cook time

20 mins
Total time
35 mins

Shahi Mushroom Gravy Recipe is a yummilicious dish prepared with mushrooms, onion tomato base, butter and aromatic spice powder. This is a great side dish for Chapathi or jeera pulao or phulka.
Author: Gayathri Ramanan
Recipe type: side dish
Cuisine: indian
Serves: 2
Ingredients

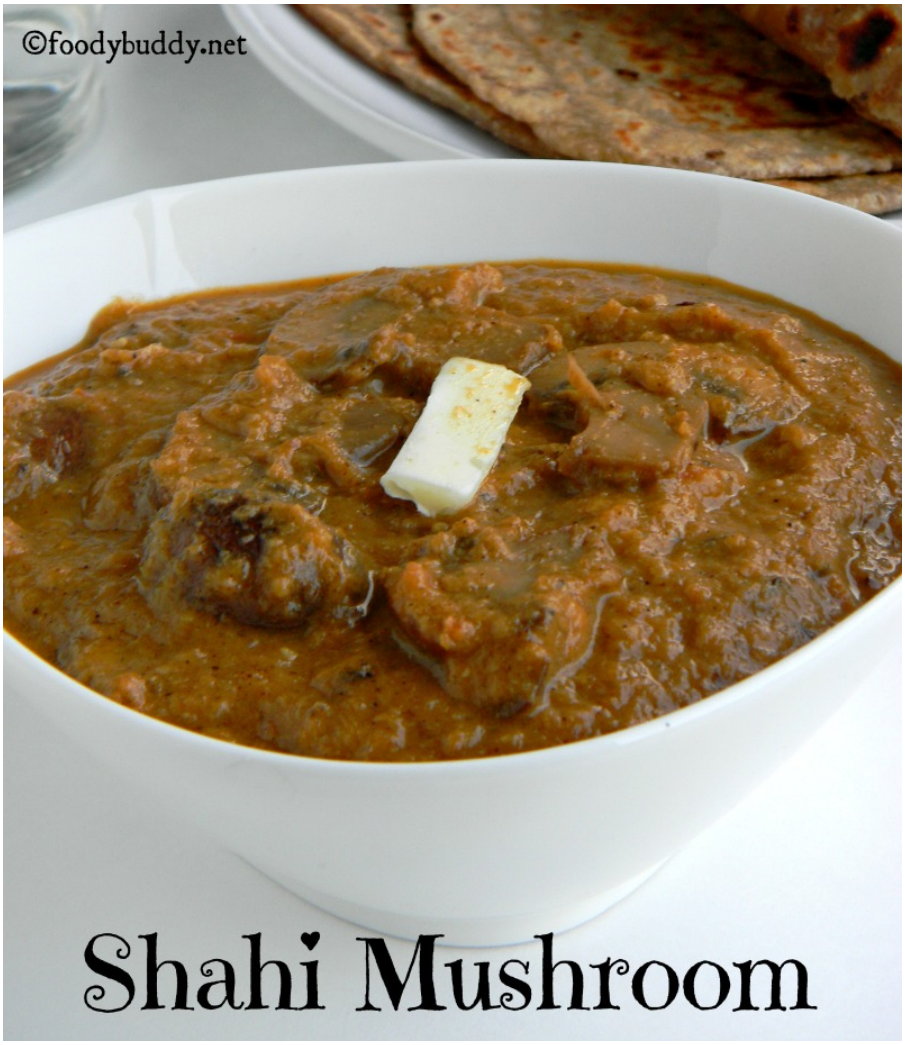
- 10 Baby bella mushroom or any mushroom
- 2 Onions
- 2 Tomatoes
- 1 Tbsp of butter
- 2 Tsp of ghee
- 1 Bay leaf
- ½ tsp of cumin
- 2 tsp of ginger garlic paste
- 1 green chilly
- ½ tsp of turmeric powder
- ½ tsp of red chilly powder
- ½ tsp of cumin powder
- 1 tsp of coriander powder
- 2 tbsp of cashew paste
- Salt to taste
- 2 Tbsp of Full Fat Milk
- ½ Tsp of Lemon Juice
- To make shahi garam masala
- ½ tsp of shahi jeera
- 1 stick cinnamom
- ¼ tsp of cumin
- ½ tsp of ginger powder
- 1 small black cardamom
- 1 javithri
- ½ tspof coriander seeds

- 2 cloves

Instructions

1. In a pan shallow fry the mushroom, salt and butter.
2. Transfer the shallow fried mushrooms into a bowl and keep aside.
3. In a blender, grind onion and tomato, grind it to a smooth paste.
4. For the shahi garam masala:
5. In a pan, dry all the ingredients for 2-3 minutes. Grind it using blender to a fine powder.
6. For the gravy:
7. In a pan add ghee, followed by bay leaf, cumin seeds, green chilly, ginger-garlic paste and onion tomato puree, Fry it until raw smell goes off.
8. Now add turmeric powder, cumin powder, coriander powder, red chilly powder and salt to taste. Fry it for a sec. Sprinkle some water and add cashew nut paste and ground masala.
9. Add shallow fried button mushroom and milk or cream to it. Mix well, cover and cook it in a low flame for 10 mins. Once it turns thick, add lemon juice and mix well. Turn off the flame.
10. The shahi mushroom is ready to be served.

Notes
You can use any variety of mushroom for this recipe.
Adding butter gives a rich taste.
If you are a weight watchers, add oil instead of butter.
I used milk for creaminess, if you have cream add that too.



Tags: shahi mushroom, mushroom recipes for chapathi, shahi mushroom gravy recipe, side dish for chapathi, how to make shahi mushroom restaurant style, vegetarian mushroom recipes, kalan recipes ideas for chapathi.

Asparagus Potato Fry / Asparagus Recipe Indian Style

Asparagus Potato fry / Asparagus Recipe Indian Style is a simple yet delicious stir fry. Asparagus is packed with nutrients, high in antioxidants and it is one of the best source of folate which is very essential for pregnant women to protect their infants. It prevents cancer and heart diseases. You can make lot of tasty recipes with asparagus like steamed, roasted or grilled or stir fry. Today I am posting an easy Indian recipe with asparagus. Though it is not common in Indian markets, they are abundantly available in grocery stores in US during spring and summer. Asparagus cooks quickly, so make sure you have all the ingredients ready by the stove. It comes in different colours, I used green variety of asparagus. This asparagus stir fry goes very well with sambar rice / rasam / curd rice or any variety rice or chapathi. Also check my other recipe – mushroom asparagus stir fry

Asparagus Potato fry

Asparagus Potato Fry / Asparagus Recipe Indian Style

Save Print
Prep time
5 mins
Cook time
25 mins
Total time
30 mins

Asparagus Potato Fry is a simple, delicious Indian style stir fry goes well with rice and chapathi.
Author: Gayathri Ramanan
Recipe type: side dish
Cuisine: Indian
Serves: 2
Ingredients

- 1 Bunch of Asparagus (green)
- 2 Yellow Potatoes, Medium Sized
- 5 Small Onion
- 3 Garlic
- ¼ Inch Ginger
- 2 Tsp of Sambhar Powder or Curry Powder
- ¼ Tsp of Garam Masala
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Few Curry Leaves

- Salt to taste
- 3 Tsp of Cooking Oil

Instructions

1. Wash the asparagus, cut off the tough bottom end of the asparagus. Chop them into fine pieces.
2. Wash and chop the potatoes.
3. In a mixie (blender), grind onion, ginger and garlic to a fine paste.
4. Heat a pan with oil, when it is hot, add mustard, urad dal and curry leaves, after it pops up. Add the potato and enough water, cover and cook it for few mins.
5. Then add asparagus, ground paste, sambhar powder, garam masala and salt. Cover and fry it in a low flame for 10-15 mins until raw smell of ground paste goes off.
6. Yummy asparagus potato fry is ready to enjoy with rice or chapathi.

Notes
If you don’t have sambar powder or curry powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and ½ tsp of turmeric powder.
You can follow the same recipe and use different vegetables.
Make sure to stir the veggies continuously to avoid burning or sticking to the pan

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KADAPPA RECIPE / KUMBAKONAM KADAPPA – SOUTH INDIAN

Kadappa Recipe / Kumbakonam Kadappa is a flavorful stew made with moong dal, potato, coconut and other spices. This kadappa recipe is a great side dish for idly, idiyappam, poori and dosa. Popular in Kumbakonam, a place in South India hence the name kumbakonam kadappa. I have tasted this kadappa in Thajavur mess in Chennai and I have no idea on how to make kadappa at home. When I was talking to my neighbor the other day, she told me this recipe so I tried it yesterday, it came out so good and I loved it. I had this kadappa with soft, hot idly for breakfast. Try this recipe, you will love it for sure.

How to make Kadappa Recipe

KADAPPA RECIPE / KUMBAKONAM KADAPPA – SOUTH INDIAN

Save Print
Prep time
10 mins
Cook time
30 mins
Total time
40 mins

Kadappa Recipe / Kumbakonam Kadappa is a flavorful stew and a great side dish for idly and dosa. Popular in Kumbakonam, a place in South India.
Author: Gayathri Ramanan
Recipe type: side dish for idly
Cuisine: Indian
Serves: 4
Ingredients

- Ingredients
- 3 Potato (Medium Size)
- ¼ Cup of Yellow Moong Dal
- ¼ Cup of Grated Coconut
- 4 Green Chilies
- 1.5 Tbsp of Fried Gram Dal (pottukadalai)
- 5 Garlic Cloves

- 1 Tsp of Khus Khus (Kasa kasa / Poppy Seeds)
- 2 Red Onion, Sliced
- Juice from ½ Lemon
- Salt to taste
- Few Coriander Leaves
- TO Temper
- 2 Tbsp of Gingelly Oil
- 2 Small Cinnamon Stick
- 3 Cloves
- 2 Cardamom
- 1 Bay Leaf
- 1 Tsp of Fennel Seeds
- Few Curry Leaves

Instructions

1. Boil the potato with little water in a pressure cooker for 1-2 whistles. Remove the skin, chop it into big pieces or mash it roughly. Keep it aside.
2. In the same pressure cooker, add moong dal, drop of oil and water, cook it for 3 whistles. Mash the dal and keep it aside.
3. In a mixie, add coconut, green chilly, fried gram, khus khus and water, grind it to a smooth paste.
4. Heat a pan with oil, add all the temper ingredients, fry it for few secs.
5. Add onion, fry it for few mins until it turns golden brown. Add cooked moong dal, potato, ground paste, salt and enough water, cook it for 10-15 mins in medium flame until raw smell vanishes.
6. Once it done, turn it off and add lemon juice and coriander leaves, mix well and serve it with idly or dosa.

Notes
You can add tomato in place of lemon juice.
If you want more spicy side, add 1 or 2 green chilly.
If you want your stew to be watery, add some more water to it.
Do not add turmeric powder to this dish.

You can also add any vegetables of your choice like carrots or drumsticks.

Tags: kadappa recipe, how to make kadappa at home, kumbakonam kadappa recipe, thajavur kadappa recipe, south Indian kadappa recipe, how to prepare kadappa dish, kadappa recipe in tamil, south Indian side dish recipe, side dish for idly dosa.