

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style)



Mushroom Chops Recipe / Kalan Chops (Chettinadu Style) is a aromatic, protein rich and tasty curry made with mushrooms and flavored with lots of Indian spices. Here I used baby bella mushroom, you can use any variety of mushroom to make this chops. If you are a non-vegetarian, you can follow the same recipe instead of mushroom, you can add pork or prawn or mutton or egg. Kalan chops goes very well with [roti](#) or [poori](#)

or [sambar rice](#) or [rasam rice](#) or [curd rice](#).

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How to make Mushroom chops / Kalan chops (Chettinadu style)

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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Mushroom Chops Recipe / Kalan Chops (Chettinadu Style) is a yummy side dish made with mushroom and flavorful spices. Goes

well with sambar rice or rasam rice or curd rice.

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Recipe type: side dish

Cuisine: Indian

Serves: 2

Ingredients

- 3 Tsp of Oil
- 1 Tsp of Mustard Seeds
- $\frac{1}{2}$ Tsp of Fennel Seeds
- $\frac{1}{4}$ Tsp of Fenugreek Seeds
- Few Curry Leaves
- $\frac{1}{2}$ Red Onion, Finely Chopped
- 3 Small Onions (Pearl Onions), Chopped
- 4 Garlic Cloves (Big), chopped
- $\frac{1}{2}$ Tsp of Turmeric Powder
- 1 Tsp of Red Chilly Powder
- 2 Tsp of Coriander Powder
- 1 Tomato (Big), Blanched
- 8-10 Mushrooms
- $\frac{1}{2}$ Tsp of Black Pepper, Coarsely ground
- Few Coriander (cilantro) Leaves
- $\frac{1}{2}$ Tsp of Garam Masala
- Salt and water as needed
- To Grind
- 2 Tbsp of Coconut (freshly grated)
- 4 Cashews, Roasted
- 1 Tbsp of Pottukadalai (Fried gram)

Instructions

1. Clean, wash and chop the mushrooms.
2. In a mixie jar, add cashes, fried gram, coconut and water, grind it to a smooth paste. keep it aside.
3. Heat a pan with water, add tomato, cook it for 2 mins, cool it and remove the skin. This step is called BLANCHING.
4. In a mixie jar, when it comes to a boil, add the blanched tomato, grind it to a smooth paste by adding

little water.

5. Heat a pan with oil, when it is hot, add mustard seeds, fennel seeds, fenugreek seeds and curry leaves, after mustard pops up and fennel changes color. Add garlic cloves, chopped big and small onions, fry until it turns golden brown colour.
6. Add turmeric powder, red chilly powder and coriander powder, fry well for a min.
7. Add ground coconut cashew paste, fry well for 2 mins.
8. Add tomatoes, fry well for 2 mins. Now you get a thick paste.
9. Add mushrooms, fry well for 3 mins in a medium flame.
10. Add water and check salt. Cover and cook it for 10 mins in a low flame.
11. Finally add chopped coriander leaves, garam masala and coarsely ground black pepper, mix well with mushroom. Turn off the flame.
12. Hot, yummy mushroom chops are ready to eat with chapathi or rice.

Notes

If you have small onions, use that instead of big onion. I got only few, so I used big onion.

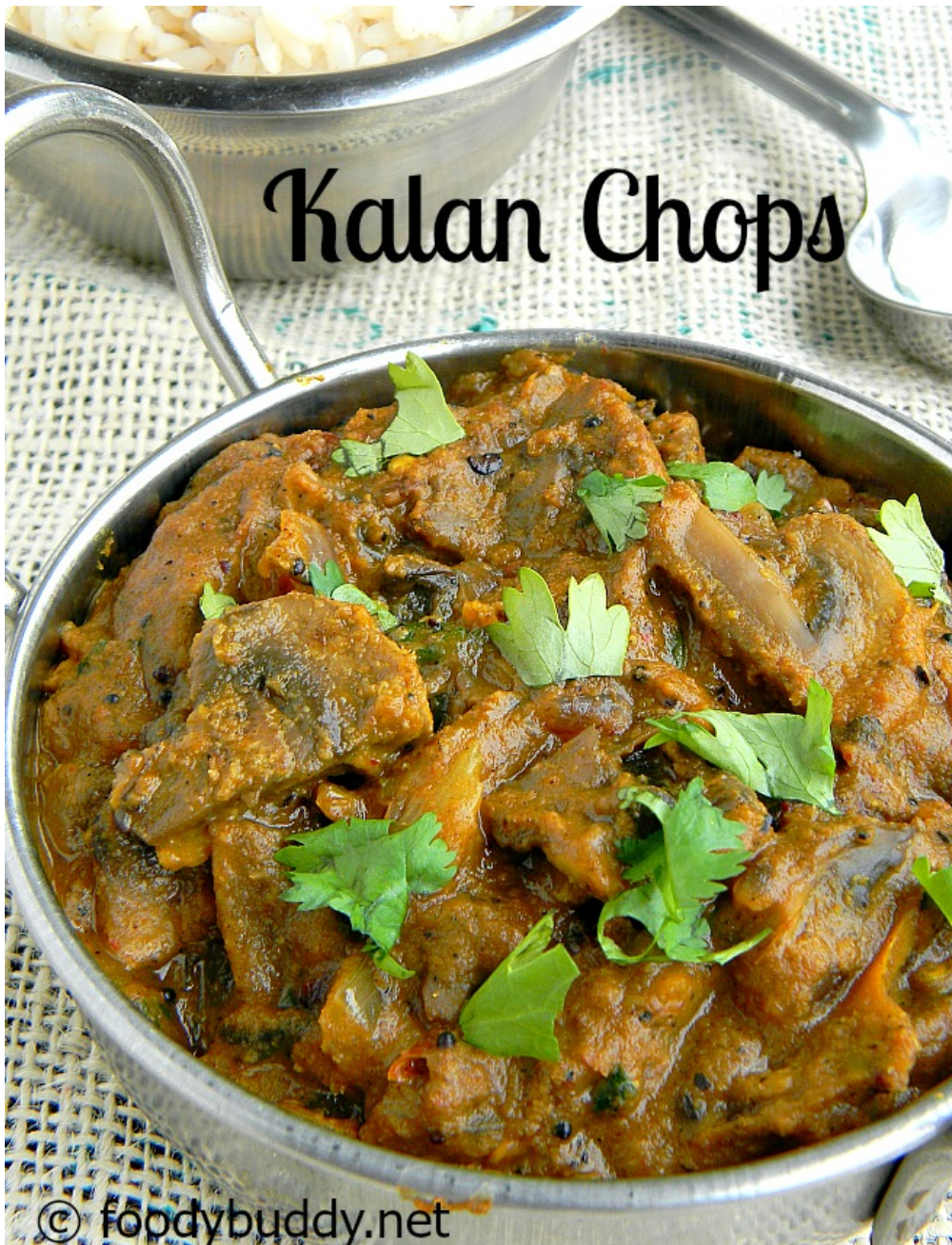
Small onions adds a nice taste to the curry.

Use any variety of mushroom, here I used baby bella mushroom.

If you are a spicy lover, add green chilly and reduce the amount of red chilly powder.

Adding black pepper at the end adds a wonderful flavor.

If you are lazy to do BLANCHING tomato, just grind the tomato and use it.



Tags: [Mushroom Chops Recipe](#), [mushroom chops](#), [Kalan Chops](#), [Chettinadu Style mushroom chops](#), [how to make mushroom chops](#), [prepare mushroom chops](#), [mushroom recipes Indian](#), [easy mushroom recipes](#), [kalan recipes](#), [side dish for rice and chapathi](#).

Mushroom Idly Fry / Leftover Idly Recipe



Leftover Idly Fry With Mushroom

Mushroom Idly Fry is simple and quick to make south Indian breakfast dish with leftover idly. To enhance nutrition of this dish, I added some mushroom and green onion. You can also

give this leftover idly fry as snacks for kids or adults. This is my amma (mom's) recipe. Me and my brother love this idly upma for evening snack. So try this leftover idly recipe with mushroom at home and let me know how it turned out.

How to make Leftover Idly Recipe With Mushroom

Ingredients for Mushroom Idly Fry

Preparation Time : 5 mins Cooking Time : 10 mins Serves : 1

- 3 Idly, Big
- 1 Red Onion, Chopped
- 2 Tomatoes, Chopped
- 3 Mushroom, Sliced
- 2 Tsp of Sambhar Powder
 - Salt to taste
 - 1 Tsp of Ghee
- 1 Green Onion, Chopped

To Temper

- 2 Tsp of Oil
- 1 Tsp of Mustard Seeds
 - 1 Tsp of Urad Dal
 - Few Curry Leaves

Method for Mushroom Idly Fry

- Using knife, cut the idly into cube shapes.
- Heat pan with ghee, fry the idly for a min and keep it aside.
- Heat a pan with oil, add mustard seeds, urad dal and curry leaves, after it splutters, add onion and salt, fry well until it turns golden brown. Add mushroom, fry for few secs.
 - Add sambhar powder, fry for few secs.
 - Add tomatoes, fry well until it turns mushy.
- Add water, boil it for few secs, add fried idly, mix well with masala. Finally garnish with green onion.
- Delicious idly fry are ready to serve.

Tips

- If you dont have sambhar powder, use 2 tsp of coriander powder, 1 Tsp of red chilly powder and 1/2 tsp of turmeric powder.
- If you wish, you can deep fry the idly in oil or ghee instead of shallow frying.
 - Add any vegetables of your choice.

Mushroom Idly Fry



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Tags: [idly upma](#), [idly fry recipe](#), [mushroom idly fry](#), [leftover idly recipe with mushroom](#), [mushroom recipes](#), [idly recipes](#), [upma recipe](#), [south indian food](#), [south indian breakfast recipe](#), [easy upma recipe](#).