

# Achari Bhindi Recipe /

## Pickled Okra Fry

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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.

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