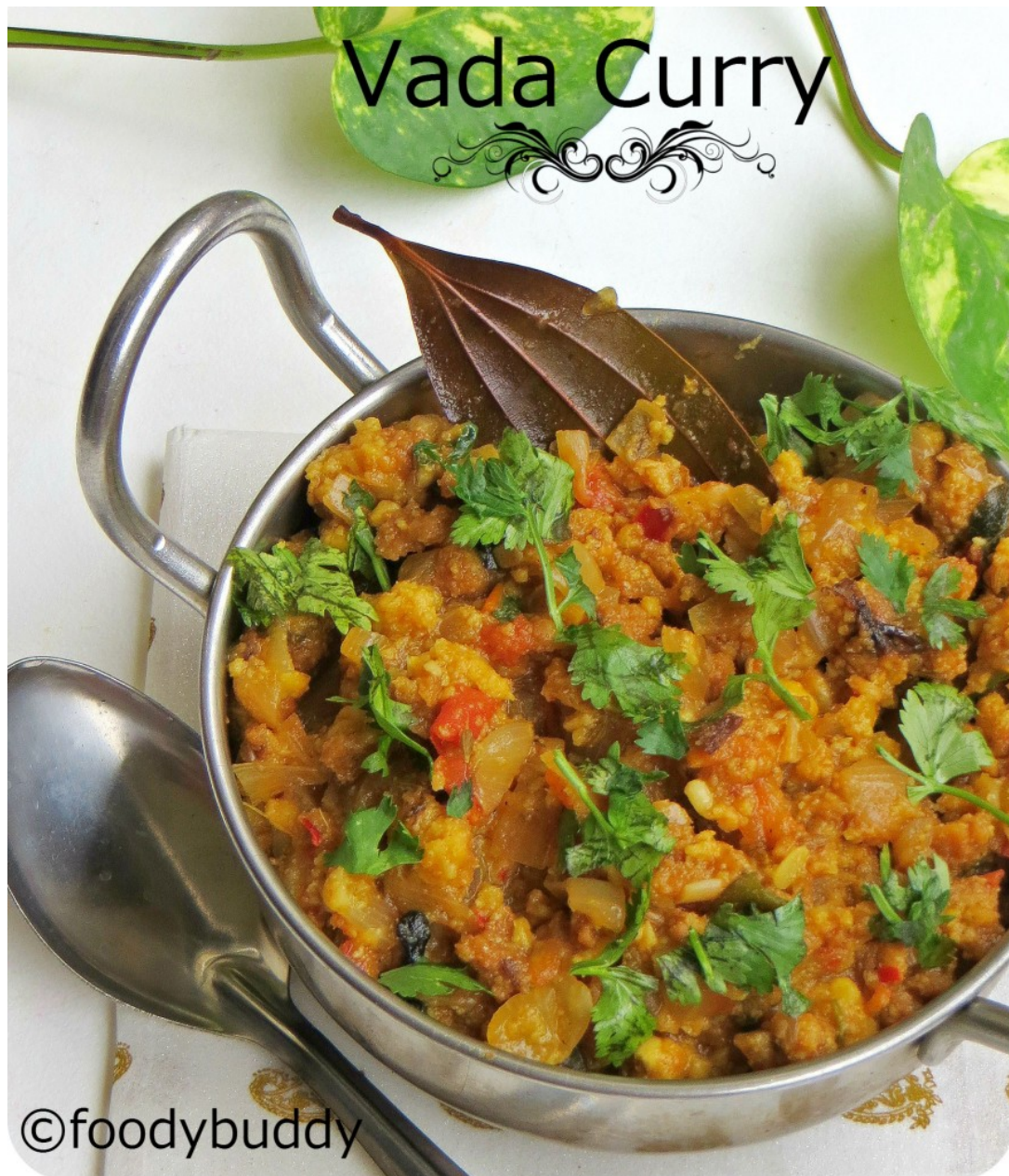


Vada Curry Recipe using Leftover Masala vadai



Vada curry recipe using leftover masala vadai is a popular south Indian curry. Vada curry served as side dish for idly, dosa, idiyappam, poori, appam or chapathi. I have also tried with pongal, it was yummy. This vada kari is a famous breakfast menu in hotel and it goes well with set dosa.

To **make vada curry recipe**, You have to make fresh masala vadai first, then crush it and finally mix it with tomato based

gravy. But instant I used leftover masala vadai to make this vada curry recipe.

Try this delicious vada curry recipe using leftover masala vadai for dosa and idly.

Ingredients for Vada Curry Recipe using leftover Masala vadai

- 4-6 Leftover Masala Vada
- 2 Tsp of Oil
- 2 Cloves
- 1 Cinnamon
- 1 Bay leaf
- 1/2 Tsp of Fennel Seeds (Sombhu)
- Few Curry Leaves
- 2 Handful of Small Onion
- 1 Tsp of Ginger Garlic Paste
- 2 Big Tomatoes, Finely Chopped
- 2 Tsp of [Sambar Powder](#)
- Water and salt as required

Method for Vada Curry Recipe using leftover Masala vadai

- In a bowl, crush the masala vadai with hand.
- Heat a pan with oil, when it is hot, add clove, cinnamon, bay leaf, fennel seeds and curry leaves, fry it for few secs.
- Add small onion, fry it until it turns golden brown colour.
- Add ginger garlic paste, fry it until raw smell vanishes.
- Add tomatoes, fry until it turns mushy.
- Add [sambar powder](#), fry it for secs, add water and salt, let it boil for few mins and wait until gravy turns

thickens.

- Now add crushed masala vada, mix well with masala. Finally garnish it with coriander leaves.

Tips

- You can make vada curry either with fresh masala vadai or leftover masala vadai.
- For tangy taste, use tomato puree in place of tomatoes.
- If you don't have sambar powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.
- You can also use big onion in place of small onion.



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