

MINT CHUTNEY CUCUMBER SANDWICHES



This delicious mint chutney cucumber sandwiches go perfectly with a cup of afternoon tea or for brunch. You can see this kind of veg sandwiches in India and it is called English tea time sandwich.

What adds flavor to this mint cucumber sandwich recipe is the mint chutney, mint adds flavour and cooling effect and other spices are italian seasoning, salt and pepper. I made this mint chutney in advance, so it is very easy for me to prepare morning breakfast. You can add any grated cheese to enrich the taste of this sandwich like mozzarella cheese or cream cheese. Anyone who love cucumber sandwiches will surely enjoy this sandwich.

You can serve this sandwiches either hot or cold. Try this easy and yummy mint chutney cucumber sandwiches for evening or party snack or for picnic or small get together.

How to make Mint cucumber sandwich recipe

Preparation Time : 10 mins Cooking Time: 5 mins Serves : 2

INGREDIENTS FOR MINT CHUTNEY CUCUMBER SANDWICH

- 4 Slices of Bread (White or wheat bread)
- 1/4 Cup of [Mint Chutney](#)
- 2 Big Tomatoes
- 1 medium Size Cucumber
- Dash of Italian Seasoning (optional)
- Salt and pepper to taste
- Butter as required

METHOD FOR MINT CHUTNEY CUCUMBER SANDWICH

- For south Indian mint chutney click [here](#) for the recipe.
To get quick mint chutney, In a blender, add mint leaves, onion, yogurt, green chilly, lemon juice, cilantro and salt, blend it into a smooth paste.
- For every slices of each bread, Spread the butter on one side of the bread.
- Spread the mint chutney on other side of each bread.
Place sliced cucumber and chopped tomatoes, season

with italian seasoning, salt and pepper.

- Put the slices together, toast the bread in pan on two sides until it turns golden brown colour.
- Slice the sandwich diagonally to create finger sandwiches.
- Serve this mint cucumber sandwich for evening snack with tea or coffee.

Tips

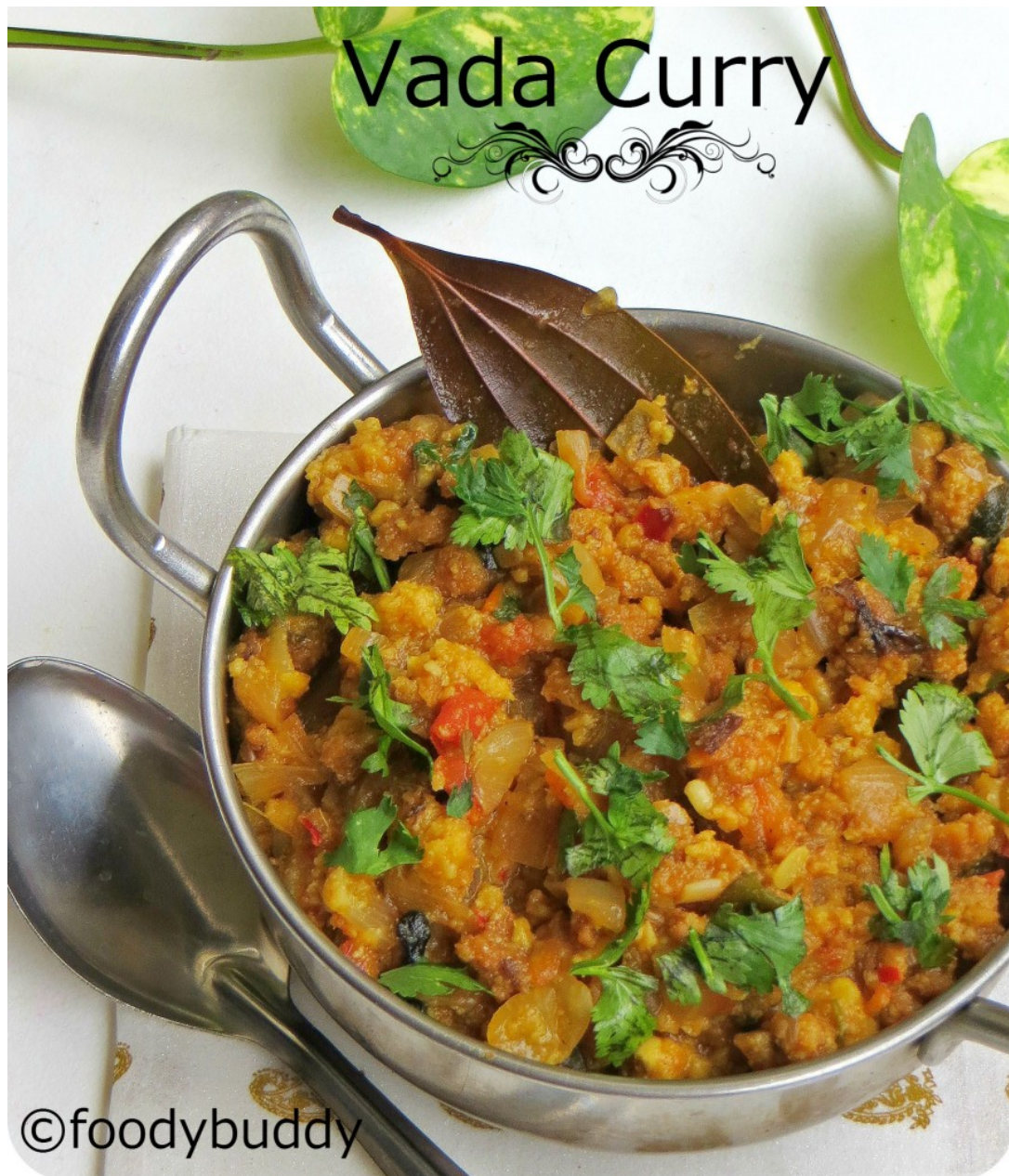
- You can use cheese but I prefer mozzarella or cream cheese along with cucumber and tomato.
- I recommend to use wheat bread as it was healthy when compared to white bread.
- If you don't like the crust, just remove it.



Mint Chutney Cucumber Sandwich

Tags : [MINT CUCUMBER SANDWICH](#), [mint cucumber sandwiches](#), [mint chutney cucumber sandwich](#), [cucumber mint finger sandwiches](#), [english cucumber mint sandwiches](#), [cucumber mint butter sandwiches](#), [mint cucumber tomato sandwiches](#), [how to make mint cucumber sandwich](#), [prepare mint chutney cucumber sandwiches](#), [indian veg sandwiches](#), [english tea time sandwiches](#), [sandwichrecipes](#), [sandwich for picnics](#), [sandwich for get together](#)

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

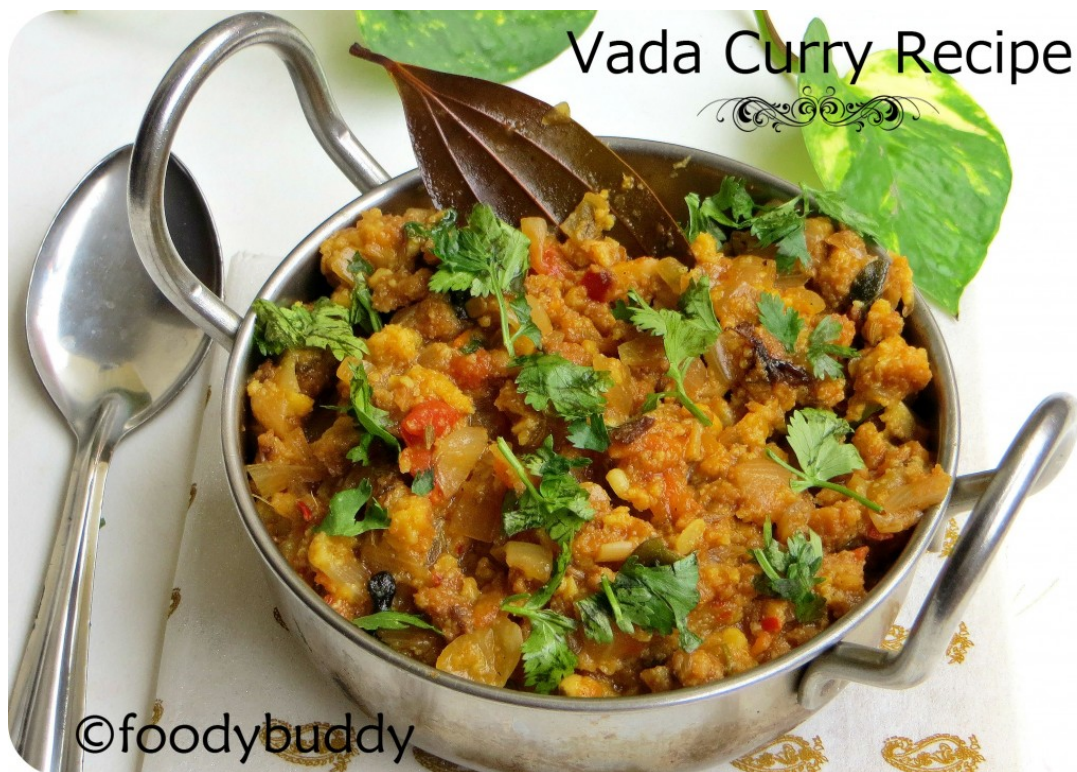
- In a bowl, crush the masala vadai with hand.
- Heat a pan with oil, when it is hot, add clove, cinnamon, bay leaf, fennel seeds and curry leaves, fry it for few secs.
- Add small onion, fry it until it turns golden brown colour.
- Add ginger garlic paste, fry it until raw smell vanishes.
- Add tomatoes, 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.



Tags : [vadakari](#) , [vadakari recipe](#), [vada curry recipe](#), [vada curry](#), [how to make vada curry recipe](#), [how to make vadakari](#), [prepare vadakari recipe](#), [prepare vada curry recipe](#), [vada curry recipe side dish for idly dosa](#), [vada curry recipe with leftover masala vadai](#). [vada curry gravy in tamil](#), [masala vada curry](#), [masala vadai kuzhambu](#). [vada curry hotel style](#), [restaurant style vada curry](#), [saravanna bhavan style vada curry](#).

HOTEL STYLE ONION RAVA DOSA RECIPE



Onion Rava Dosa is a favourite dosa recipe in our house. My Sister in law is a rava dosa expert, whenever we run out of dosa batter at home, she makes this rava dosa for quick breakfast option. Rava means semolina or sooji. This rava dosa recipe is not an instant version, it requires soaking time but dosa will come out thin and crispy. But the best part of this rava dosa recipe is that it does not need any fermentation, very easy to make dosa for breakfast. You can make this rava dosa plain or add spices and onion to the batter to make it more flavorful.

To make **Hotel Style onion rava dosa recipe**, you need rava (sooji), maida(all purpose flour) , rice flour for crispness, onion for little sweet taste, ginger and cumin for digestion, green chillies and black pepper for spiciness. You can add water to the batter or watery buttermilk that adds little sour taste to rava dosa.

If you are not getting netted texture and crispy dosa, add some more water to the batter and make rava dosa.

No dosa batter at home, craving for nice breakfast dish, then try this hotel style onion rava dosa recipe at home with [tiffin sambar](#), [tomato chutney](#) and [coconut chutney](#)

Ingredients For Hotel Style Onion Rava Dosa Recipe

For Soaking

- 2 Cups of Maida
- 1 Cup of Rava
- 1/2 Cup of Rice Flour
- Salt as needed
- Water or buttermilk as required

Other Ingredients

- 1 Inch of Ginger, Grated

- 2 Big Onion, Finely Chopped
- 1 Tsp of Cumin (Jeera)
- 1 Tsp of Black Pepper
- 2 Green Chillies

For Seasoning

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

Method To Make Hotel Style Onion Rava Dosa Recipe

- In a bowl, combine maida, rava, rice flour, salt and water. Mix well everything, cover the bowl and soak it for 6 hrs.
- Crush the peppercorns in mortar and pestle.
- Heat a pan with oil, add mustard, urad dal and curry leaves, after it splutters, add grated ginger, chopped onion, chopped green chillies, fry well for few mins and add it to the batter, then add cumin, crushed pepper, required water to the batter and mix it. The batter should be watery.
- Heat dosa pan, when it is smoking hot, take laddle full of batter and start pouring the batter from outside rim of tawa towards center.
- Add 1 tsp of oil around the dosa. Larger holes will appear in this dosa, do not fill the holes, if you add extra batter to cover the holes, then your dosa won't be crispy.
- Cook the dosa on other side and drizzle some oil around dosa, wait until it turn crisp.
- Hot, crispy onion rava roast is ready to serve with your favourite chutneys like [tiffin sambar](#), [tomato chutney](#) or [coconut chutney](#)

Tips

- If you don't want green chillies, just add black pepper alone.
- To get crispy dosa, the batter should be watery in consistency.
- Always mix the batter before pouring dosa, because rava will get settle at the bottom.
- Always use fine rava like bombay rava.
- If you are health conscious, add wheat flour in place of maida.
- For buttermilk – add 1/4 cup of sour yoghurt (curd) to 2 cups of water.
- I recommend to use iron skillet instead of non stick dosa pan.
- If dosa sticks to dosa pan, add some more rice flour to the batter.



Tags : [rava dosa](#), [rava dosa recipe](#), [onion rava dosa recipe](#), [hotel style onion rava dosa recipe](#), [how to make onion rava dosa at home](#), [make hotel style crispy onion rava dosa recipe](#), [crispy rava dosa](#), [rava dosa not coming](#), [prepare rava dosa](#), [restaurant style rava dosa recipe](#), [dosa recipe for breakfast](#)