

Carrot Coconut Chutney Recipe / Side dish for Idli dosa



Carrot Chutney

Did you get bored my making regular chutney only with onion and tomato for [idli](#) & [dosa](#). Here is an interesting and healthy carrot coconut chutney recipe, a great side dish for idli & dosa. My mom used to make lot of chutney recipes with

vegetables like carrot chutney, chow chow chutney and radish chutney. But I love carrot chutney, because it has a balance of all flavors like sweet, tart, spicy and salt. It tasted so good with [samai idly](#). You can also make this chutney without coconut. For a change, do try this easy carrot chutney recipe for idly or dosa .You will definitely enjoy the goodness of carrot.

Ingredients for Carrot Coconut Chutney Recipe

Preparation Time: 10 mins Cooking Time: 10 mins Serves: 3

- 2 Big Carrots, Grated
- 2 Tbsp of Urad Dal (ulundu)
- 3 Red Chilies (long)
- 1 Tsp of Ginger, Grated
- 1.5 Tbsp of Coconut (Dry Dessicated)
 - Pinch of Tamarind
 - Salt to taste
 - 2 Tsp of Oil
 - Water as needed

To Temper

- 1 Tsp of Gingelly Oil
- 1 Tsp of Mustard
- 1 Tsp of Urad Dal
- Few Curry Leaves
- Pinch of Asafoetida

Method for Carrot Coconut Chutney Recipe

- Wash, peel the skin and trim the edges of carrot. Grate it using grater and keep it aside.
- Heat a pan with oil, when it is hot, add urad dal, onion and red chilies until it turns golden brown. Add ginger and coconut, fry for a min. Finally add grated carrot, tamarind and salt, fry until raw smell vanishes. Turn off the flame, cool the mixture and grind it along with water until it turns smooth. Transfer it to a serving bowl.
- Heat a pan with oil, add mustard seeds, urad dal, curry leaves and asafoetida, after mustard seeds pops up. Transfer this to a serving bowl. Mix well with a spoon.
- Yummy carrot chutney is ready to serve for idly or dosa or paniyaram.

Tips

- You can use baby carrots in place of carrots.
- To make your chutney spicy, add green chilies in addition to red chilies.
 - Fry the carrots until raw smell vanishes.
- Why grating the carrots ? To make the sautéing process easier.
 - You can also make chutney without coconut.

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Tags: [carrot chutney](#), [carrot coconut chutney](#), [carrot coconut chutney recipe](#), [Carrot chutney for idli dosa](#), [chutney recipes for idli dosa](#), [chutney ideas without onion and tomato](#), [how to](#)

[make carrot chutney](#), [easy chutney recipe](#)

[Samai Idli Recipe / Little Millet Idli / Millet Idly](#)

Samai Idly



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Today recipe is samai idli recipe. Idli is one of my favourite breakfast dish. Idly is a classic south Indian food made with rice or millet, urad dal and fenugreek. They are great source

of carbohydrates and protein. Fermentation process increases protein bioavailability. As it was steamed, they are healthy and they are easily digestible. When I visited India, my mother in law gave me few bags of millets, so I wanted to try some new recipes with millet. So coming to the recipe, samai Idli / little millet idli / chama idli, this recipe has been in my try to do list.. Millets like kuthiravalli, varagu, thinai can be replaced in place of rice. So the method of making samai idli is same as normal idli recipe. Also you can use the same batter to make samai dosa. Serve this samai idli with [sambar](#) or [chutney](#). So here comes the samai idli recipe.

Other Millet Recipes

1. [Samai Sambar Rice](#)
2. [Samai venpongal](#)
3. [How to cook Varagu Rice](#)
4. [Thinai Dosa \(Quinoa Dosa\)](#)

Ingredients for Samai Idli Recipe

- 1 Cup of Samai (Little Millet)
 - 1 Cup of Idly Rice
 - 1/2 Cup of Urad Dal
 - 1/2 Tsp of Fenugreek
 - Salt to taste

Method for Samai Idli Recipe

- Soak the samai, idly rice together and soak urad dal and fenugreek separately for overnight.
- Next day, wash the urad dal and fenugreek and grind it in a grinder with required water until the batter turns fluffy and soft.
 - Wash the samai and idly rice, grind it in a grinder with required water until the batter turns little coarse not too smooth.
 - Transfer both the batter to the bowl, add salt, mix the batter well with hand. Ferment it for overnight.
- Next day, mix the batter with laddle, then grease the idly plate with oil, pour the idly batter and steam it for 12 mins. Remove it from idly plate.
- Serve the samai idly with your favourite chutney. I had it with carrot chutney.

Tips

- Millets may contain stones. so clean the stones before you use.
 - You can use same batter to make dosa.
 - You can grind it in mixie too.
- If you don't want to add idly rice, add 2 cups of samai and 1/2 cup of urad dal and 1/2 tsp of fenugreek.
- Don't add too much of water while grinding the idly batter. If your batter is thin, your idly will turn flat. If your batter is thick, then your idly will turn hard.
- Don't cook idly for more than 12 mins, then your idly will be hard.
- Take out the batter from fridge 30 mins before you cook idly.



Tags: [samai idli](#), [samai idli recipe](#), [little millet idli](#), [chamma idli](#), [make samai idly](#), [make millet idly recipe](#), [millet recipe in tamil](#), [millet dosa recipe](#), [samai recipe ideas](#), [idly](#)

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Mushroom Potato Fry / Kalaan **Urulai fry (Indian Style)**



MUSHROOM POTATO FRY

Mushroom potato fry is a simple and tasty vegetarian side dish. I used baby bella mushroom and yellow potato in this stir fry. You can use any variety of mushroom and potato

available in your market. This easy mushroom potato fry is one of my favourite side dish and it goes very well with sambar rice / rasam / curd rice or any variety rice. I served this Kalan Urulai fry with lemon rice, a wonderful combo. These mushrooms stir fry not only goes well with rice but can be served with chapathi too.

Also check my other Mushroom Recipes

- [mushroom 65](#)
- [mushroom rice](#)
- [Mushroom biryani](#)
- [Mushroom Manchurian](#)
- [Mushroom Idly fry](#)
- [_Mushroom soup](#)
- [soya chunks mushroom curry](#)
- [black eyed peas with mushroom](#)
- [mushroom sandwich](#)
- [stir fry with asparagus and mushroom](#)

How to make Mushroom Potato Fry at home

Ingredients for Mushroom Potato Fry

Preparation Time: 10 mins Cooking Time: 7 mins Serves: 2

- 1 Medium Size Potato, Chopped
- 4 Baby Bella Mushroom, Chopped
- 1/4 cup of Red Onion, Chopped
- 2 Tsp of Curry Powder (I used Madras curry powder)
 - 1/2 Tsp of Red Chilly Powder
 - Pinch of Garam Masala
 - Salt to taste
 - 2 Tsp of Oil
 - 1 Tsp of Mustard Seeds
 - 1/2 Tsp of Urad Dal
 - 1/4 Tsp of Fennel Seeds
 - Few Curry Leaves

Method for Mushroom Potato Fry

- Wash and chop the mushroom, onion and potato.
- Heat a pan with oil, add mustard seeds, urad dal, fennel seeds, curry leaves, after it splutters, add onion, fry for 2 mins.
- In a high flame, add mushroom, potato, curry powder, red chilly powder, garam masala and salt, fry well for 3-5 mins. Sprinkle some water and fry well for a min and turn off the heat.
- Hot, yummy mushroom potato fry is ready to serve with rice or roti.

Tips

- If you don't have curry powder, add 2 tsp of coriander powder, 1 tsp of red chilly powder and 1/2 tsp of turmeric powder.
 - You can follow the same recipe by using different vegetables.
- Make sure to stir the veggies continuously to avoid burning or sticking to the pan.
- Adjust the amount of red chilly powder according to your taste.

MUSHROOM POTATO FRY



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Tags: [mushroom fry](#), [mushroom potato fry](#), [mushroom potato stir fry](#), [potato mushroom recipe](#), [mushroom recipe](#), [kalan fry](#), [kalan urulai fry](#), [make mushroom potato fry](#), [prepare mushroom potato fry](#), [mushroom fry south indian](#), [easy mushroom fry](#), [side dish for rice](#)