

Potato Kurma Recipe For Chapathi (Restaurant Style)



Potato Kurma

Potato kurma / Urulaikizhangu Kurma / Aloo kurma is my favourite kurma recipe for chapathi, poori, dosa or biryani. I learned this potato kurma recipe from my mom. She is an awesome cook. Also this is my family favourite korma for puri. This is very simple and easy to make side dish korma for chapathi. To make this south Indian style potato kurma, you need small potatoes, coconut, onion, tomato and spices. Try this rich, creamy and finger licking restaurant style potato kurma recipe for chapathi and let me know how it tasted. Also check [chickpeas kurma](#).

Potato Kurma / Aloo Curry –
Side dish for chapathi /
Poori / Biryani

Ingredients for Potato Kurma Recipe

- 10 Small Potatoes
- 2 Red Onions, Finely Chopped
- 3 Medium Size Tomatoes, Chopped
- 2 Tsp of Coriander & Red Chilly Powder Mix
 - 1/4 Tsp of Turmeric Powder
 - 1 Tsp of Lemon Juice
- Coriander Leaves to garnish
 - 7 Mint Leaves
 - Salt to taste

To Grind

- 1/2 Cup of Coconut
 - 3 Cloves
 - 1 Cinnamon Stick
- 1/2 Tsp of Fennel Seeds
 - 1 Cardamom
 - 1 Inch of Ginger
 - 4 Garlic Cloves
 - Water as needed

To Temper

- 1 Tbsp of Cooking Oil
- 1/4 Tsp of Fennel Seeds
 - 1 Bay Leaf
 - Few Curry Leaves

Method for Potato Kurma Recipe For Chapathi

- Grind all the ingredients listed under "To grind" list to a fine paste.
- Pressure cook the potatoes for 1 whistles. After that, remove the skins and keep it aside.
 - Wash, chop the onions and tomatoes and slit the green chilly.
- Heat a pan with oil, add fennel seeds, bay leaf, curry leaves, saute this for few secs.
- After fennel seeds splutters, add chopped onions, fry until it turns golden brown.
- Add Tomatoes, fry until it turns mushy. Add coriander red chilly powder, turmeric powder and ground masala, fry well until raw smell vanishes.
- Add chopped potatoes, fry well with masala, add required water and salt, pressure cook it for 1 whistle. Open the pressure cooker, after pressure releases on its own.
 - Add lemon juice and chopped cilantro, mix well.
- Hot yummy potato kurma is ready to serve with biryani or chapathi or poori.

Tips

- You can make this kurma either in cooker or in stove top.
 - If you dont have small potatoes, use bigger potatoes.
 - Try the same kurma with any vegetable of your choice.
- adjust the amount of green chilly according to your taste.



Potato Kurma

Tags: [Potato](#)

[kurma](#), [potato korma](#), [potato kurma recipe](#), [potato kurma recipe for chapathi & biryani](#), [korma recipe for chapathi](#), [korma for poori](#), [side dish recipe for chapathi](#), [kuruma seivadhu epadi](#), [how to make potato kurma recipe for chapathi](#), [restaurant style potato kurma](#), [hotel style potato kurma](#), [prepare potato kurma](#), [aloo kurma recipe](#), [urulaikizhangu-kurma](#), [potato curry for chapathi](#), [south indian kurma recipe](#)

Thuthuvalai Kuzhambu Recipe / Herbal Kuzhambu

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Thuthuvalai Kulambu

Thuthuvalai kuzhambu is a traditional herbal kuzhambu(Stew)recipe which tastes divine and they are made with thuthuvalai leaves (Solanum Trilobatum / thai nightshade). I already posted [thuthuvalai rasam recipe](#) in my blog, they are good and instant remedy for cold and flu. This herbal kuzhambu recipe is a tasty rendition of tamil culture and village cuisine. When I was in India last year, my mom

prepared this kuzhambu for me. Believe me, it has got nice taste and when you combined with rice and mixed with sesame oil(gingelly oil) makes a wonderful lunch. This simply delicious thuthuvalai kuzhambu recipe goes well with appalam or papad or kootu. I had it with vazhaipoo kootu.

Health Benefits of Thuthuvalai Leaves

- Good for asthma, tuberculosis and relieves stomach pain caused by gas and heat.
- Improves mental ability and cures dullness of hearing.
- Also cures constipation, rheumatism and gastric problem.
- Increases blood flow.

Also check my other Kuzhambu / Curry Recipes

- Manathakali Kai Kara Kuzhambu
- Vendhaya Kulambu
- Paruppu Urundai Kulambu
- Thatta Payir(Karamani) Kara Kulambu
- Mochai Murungakai Kulambu
- Milagu Kuzhambu / Pepper Gravy
- Soya Chunks Mushroom Curry
- Creamy Spinach
- Vegetable Korma(Restaurant Style)
- Chickpeas Curry
- Vendakkai Puli Pachadi
- Kerala Avial / Aviyal
- Mushroom Spinach Gravy
- Allepey Mixed vegetable curry
- Beetroot Sambhar
- Green Onion Sambar
- Arachu Vitta Sambar
- Potato Masala for Poori
- Vendakkai Vatha Kulambu
- Tomato Rasam
- Kollu Rasam
- Thuthuvalai Rasam

- Tirunelveli Sodhi and Ginger Chutney
- Kerala Kadala Curry

How to make Thuthuvalai Kuzhambu Recipe

Ingredients for Thuthuvalai Kuzhambu Recipe

Preparation Time : 15 mins Cooking Time: 20 mins Serves:4

- 1/2 Cup of Thuthuvalai Leaves (Tightly Packed)
 - 2 Tsp of Coriander
 - 1.5 Tsp of Black Pepper
 - 1 Tsp of Cumin
 - 1/2 Tsp of Sambhar Powder
- 1 Handful of Small Onions (10)
 - 7 Garlic Cloves, Big
 - Lemon Size Tamarind
 - 1 Tbsp of Gingelly Oil
 - Salt to taste

To Temper

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

Method for Thuthuvalai Kuzhambu Recipe

- Soak the tamarind in hot water for few mins, then squeeze out the juice and keep it aside.
- Heat a pan with oil, add thuthuvalai leaves, saute well until it shrinks and keep it aside.
- Heat the same pan with oil, add coriander, black pepper and cumin, roast well until it turns color and aroma comes. Keep it aside.
 - Heat the same pan with oil, add small onion, garlic, saute well until it turns golden brown, add sambar powder, fry well and keep it aside.
- Now grind all together to a fine paste (the roasted leaves, spices, onion and garlic)
- Heat a pan with oil, add all the ingredients listed under " to temper" after mustard splutters, add tamarind water, ground masala, salt and little water, bring it to boil and simmer it for 10 mins until the kuzhambu turns thick.
 - Check the salt and turn off the stove.
 - Hot and tangy kulambu is ready to serve.

Tips

- Look for any insects and wash the leaves well in water.
 - While removing the leaves from stem, use scissors.
- Adjust spicyness and tangyness according to your taste.




Thuthuvalai Kulambu

Tags: [Thuthuvalai kuzhambu](#), [thuthuvalai kuzhambu recipe](#), [kuzhambu recipe for rice](#), [herbal kuzhambu recipe](#), [thuthuvalai](#)

rasam, thuthuvalai recipe for cold, thuthuvalai health benefits, solanum trilobatum recipe, south indian kulambu recipe, iyer kuzhambu recipe, kulambu recipe for rice.

Urulai Chettinadu Recipe / Potato Roast (South Indian)



Urulai (Potato) Roast (Chettinad Style)

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Potato roast / Urulai Chettinadu Recipe, is a simple south Indian potato curry, that goes very well with sambar rice or rasam rice or curd rice. This is chettinad style of potato fry and I got this recipe from my cookbook. This potato roast is very simple to make side dish, all you need to do is to boil the potatoes and roast them with spices. In this potato fry recipe, I used whole garam masala spices which adds a zing to this dish. I tried this dish 2 days back, it turned out so good and I had it with dal rice (Arisim Paruppu sadham).

You can serve this south Indian style potato roast as a sidedish for sambar or rasam or curd rice.

Also check my other potato recipes

- [Potato Fry / Urulaikizhangu Varuval](#)
- [Baby Potato Roast](#)
- [Potato cauliflower curry](#)
- [Potato soup](#)
- [Aloo Methi](#)
- [Potato with bell pepper](#)
- [Potato Salad](#)
- [Aloo mutter](#)
- [Potato beans poriyal](#)
- [Potato masiyal](#)

How to make Urulai (Potato) Roast – Chettinad Style

Ingredients for Urulai Chettinadu Recipe / Potato Roast

Preparation Time : 10 mins Cooking Time : 20 mins Serves: 3

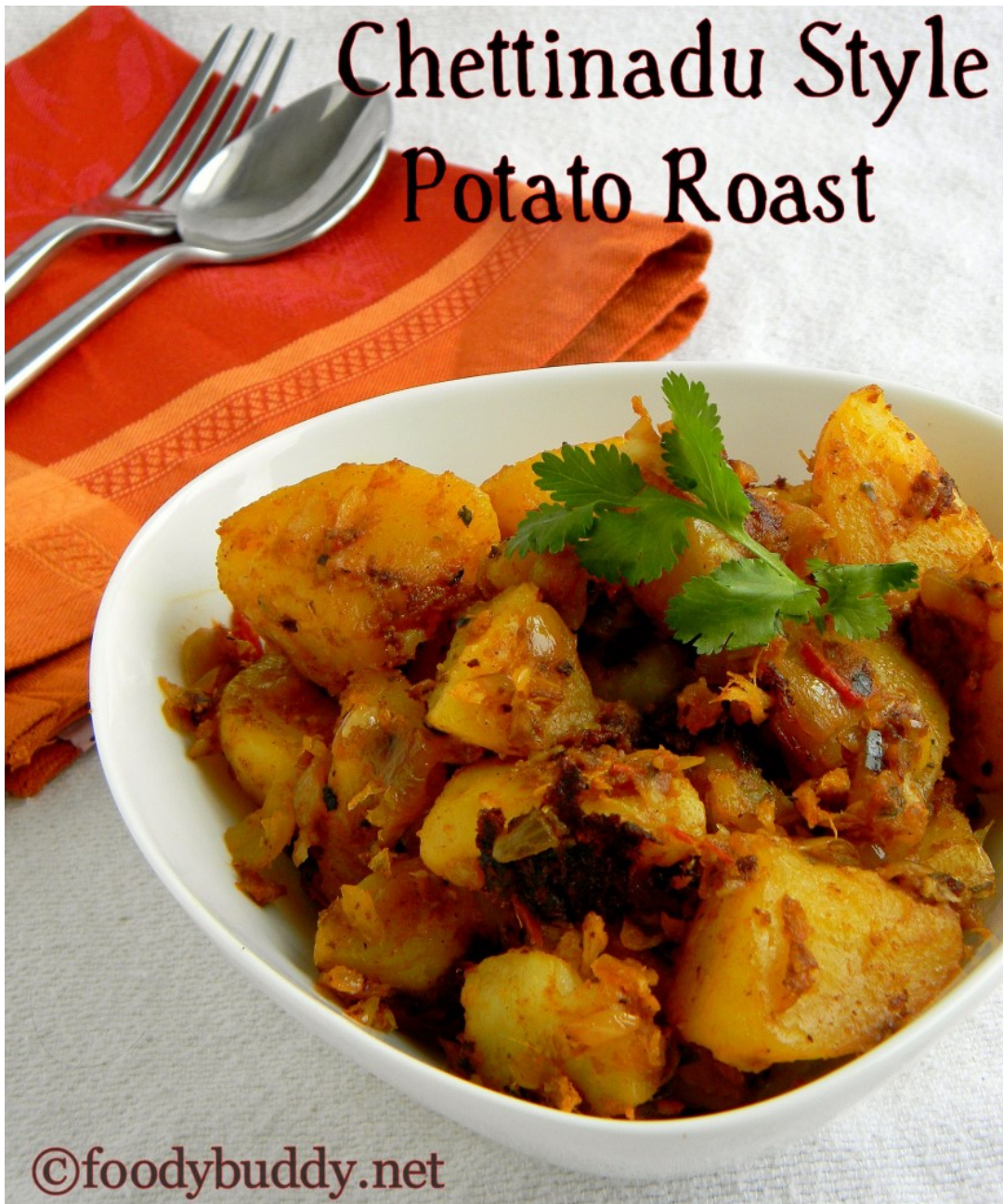
- 2.5 Big Yellow Potatoes
- 1/4 Cup of Red Onion, Chopped
- 1 Medium Size Tomato, Chopped
- 1/2 Tsp of Ginger Garlic Paste
 - 2 Tsp of Coriander Powder
 - 1 Tsp of Red Chilly Powder
 - 1/4 Tsp of Sambar Powder
- Spices (1 Clove, 1 Stick of cinnamon, 1 Bay leaves and 1/2 Tsp of Kalpesi (an edible stone fungus)
 - 1 Sprig of Curry Leaves
 - 1/2 Tsp of Whole Peppercorns, Crushed
 - Salt to taste

Method for Urulai Chettinadu Recipe / Potato Roast

- In a pressure cooker, boil potatoes with salt and turmeric powder. Peel the skin of potatoes and dice it.
- Heat oil, add all the spices and chopped onions, saute onions till brown.
- Add ginger garlic paste, saute until raw smell vanishes.
- Add coriander powder, chilly powder and sambar powder, fry well for a min.
- Add chopped tomato, curry leaves and fry well for 2 mins.
- Add diced potatoes, fry well with masala and cook it for 15 mins in medium low flame.
 - Finish with crushed black peppercorns.
 - Serve it with steamed rice or parathas.

Tips

- You can use small potatoes instead of big potatoes.
- Adjust the amount of red chilly powder according to your taste.



Chettinadu Style Potato Roast

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Tags :

[potato roast](#), [potato roast recipe](#), [urulai chettinadu](#), [urulai chettinadu recipe](#), [potato roast south indian style](#), [potato fry chettinadu style](#), [potato curry recipe](#), [potato curry for rice](#), [potato curry for chapathi](#), [easy potato recipe](#), [how to make potato roast chettinadu style](#), [prepare urulai chettinadu recipe](#), [potato fry recipe](#)