

Gongura Rice Recipe / Pulicha Keerai Sadham



Gongura Rice Recipe / Pulicha keerai sadham / Sorrel leaves rice is a tasty, easy south Indian variety rice dish that can be prepared very quickly at home. Gongura in telugu / Pulicha keerai in tamil / sorrel leaves is very famous in Andhra Pradesh. Gongura leaves are sour in taste and high in vitamins, minerals and anti-oxidants. This is my mom's recipe. You can make a lot of interesting recipes with gongura leaves

like gongura pickle, gongura chutney. I already posted [gongura chutney \(pulich keerai thuvaiyal\)](#) in my blog.

This gongura rice tastes great with appalam, vadam, chips or fry. You can prepare this rice with leftover rice too. You can pack this variety rice for travel or lunch box.

How to make Gongura Rice Recipe

5.0 from 1 reviews

Gongura Rice Recipe / Pulicha Keerai Sadham



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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Gongura Rice Recipe / Pulicha Keerai Sadham is a tasty, easy south Indian variety rice. You can pack this for travel or lunch box.

Author: Gayathri Ramanan

Recipe type: lunch

Cuisine: Indian

Serves: 4

Ingredients

- 3 Cups of Cooked Rice
- 1 Bunch of Gongura Leaves (Pulichha Keerai)
- To roast and grind
- 1 Tbsp of Gingelly Oil
- 12 Red chilies
- 14 Garlic cloves
- Handful of Coriander Seeds
- 2 Tsp of Cumin
- 1 Tsp of Fenugreek Seeds
- To Temper
- $\frac{1}{4}$ Cup of Gingelly Oil or vegetable oil
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Pinch of Asafoetida
- Few Curry Leaves

Instructions

1. Remove the gongura leaves from the stem, wash it in tap water and keep this aside.
2. Heat oil in a pan, roast all the ingredients listed under " To roast and grind" list, fry for 2-3 mins in a medium flame till color changes and aroma comes. Turn off the flame. Let it cool for 5 mins.
3. In the same pan, add gongura leaves, saute this for few mins until leaves shrinks and color changes. Turn off the flame. Let them cool down for 5 mins.
4. In a blender, add the roasted spices, grind it to a coarse powder. To the same blender, now add sauted gongura leaves and salt, grind it to a smooth paste.
5. Heat oil in a pan, when it is hot, add mustard seeds, urad dal, curry leaves and asafoetida, when it splutters, add the ground paste, saute well for 2 mins and turn off the flame. Gongura thokku is ready.
6. In a deep bowl, add the cooked rice, let it cool for 15 mins. Add gongura thokku, gently mix well with rice. You can add a tsp of ghee if you want.

Notes

Add peanuts while tempering, it gives a nice taste.

I used long red chillies (Neeta milagai). You can also use round one (gundu milagai).

If you want more tangy side, add tamarind.

If you have leftover gongura paste, refrigerate it. It stays good for 2 weeks.



Tags: [Gongura Rice Recipe](#), [Pulicha keerai sadham](#), [how to make gongura rice at home](#), [sorrel leaves rice recipe](#), [south Indian variety rice](#), [andhra style gongura recipe](#), [gongura recipes](#), [leftover rice recipe](#), [lunch box recipe](#).

[Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda](#)



Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy, yummy deep fried south Indian snack made with besan flour, rice flour, spinach, onion and spices. It is easy to prepare snack, goes well with hot cup of tea or coffee during cold winter evening or raining days. Making keerai pakoda is very simple and straight forward, mix all the ingredients in a bowl, finally deep fry it oil. You can make different kind of pakoda just by changing the veggies, even plain onion pakoda tastes great. Make this palak keerai pakoda for unexpected

guests or after school snacks for kids.

Also try my other snacks. Recipes in my blog

1. [Sabudana Vadai](#)
2. [Masala Vadai](#)
3. [Poha \(aval\) vadai](#)
4. [Ulundhu Vadai](#)
5. [Vazhaipoo Vadai](#)
6. [Wheat Bonda](#)
7. [Mysore Bonda](#)
8. [Mangalore Bonda](#)
9. [Dosa Batter Fritters](#)
10. [Vazhakkai Bhajji](#)

How to make Spinach Pakoda Recipe

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda



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Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Spinach Pakoda Recipe / Palak Keerai Pakoda / Keerai Pakoda is a crispy deep fried south Indian tea time snack made with spinach, onion and besan flour.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 2 servings

Ingredients

- 1 Cup of Besan Flour
- $\frac{1}{4}$ Cup of Rice Flour
- 1 Yellow Onion or any onion, Sliced
- $\frac{1}{2}$ Tsp of Fennel Seeds
- 1 Cup of Spinach, Chopped
- 1 Tsp of Red Chilly Powder
- 1- 1.5 Tsp of Chilly Ginger Garlic Paste
- Few Curry Leaves
- 1 Tsp of Salt
- $\frac{1}{2}$ Tsp of Baking Soda
- 2 Tbsp of Vegetable Oil

Instructions

1. Wash and chop the spinach and slice the onion.
2. In a bowl, add besan flour, rice flour, salt and baking soda. Mix well with hand.
3. Add fennel seeds, red chilly powder, chilly ginger garlic paste, curry leaves, spinach, onion. Mix all the ingredients well so that onions and spinach are coated with mixture.
4. Add oil and sprinkle 2 tsp of water, mix again. If you love cashew nuts, chop it and add to the mixture. Mix everything together. " DO NOT ADD MORE THAN 2 TSP of water."
5. Heat the oil in a pan to deep fry. When it is hot, add a pinch of batter to the oil, if it rises up immediately.

Oil is ready to deep fry.

6. Take a small portion of the mixture, gently drop into the oil, fry it in a medium flame till golden brown color, stirring occasionally in between for even cooking.
7. Once it done, take the pakoda out, drain them in a paper towel to absorb excess oil.
8. Hot, yummy spinach pakoda is ready to munch with tea.

Notes

Do not add lot of water to the mixture. Water from onion and salt should be more than enough.

Always fry pakoda in medium high flame.

Add asafoetida to the mixture, I forgot to add.

You can also add chopped coriander leaves to the mixture.

Here I used dried curry leaves, you can use fresh one for more flavor.



Tags: spinach pakoda recipe, palak keerai pakoda, how to make keerai pakoda, pakoda recipe south Indian style, prepare crispy keerai pakoda, spinach pakoda, evening snacks, kids snacks,

[Vegetable Puffs Recipe with Frozen Puff Pastry](#)



I made this vegetable puffs recipe with frozen puff pastry which I bought few weeks back from Walmart. During school days, every thursday my mom used to buy hot veg puffs from nearby bakery, I liked it very much and during college days, me and my friends always order veg puffs from our college canteen and we chit-chat, laugh and have it with hot chai

(tea) those brings back nostalgic memories .

So this is my all time favourite snack and I tried puff yesterday at home, it came out super yummy and crispy. I had it with tomato ketchup and green tea. Using Pepperridge farm puff pastry sheets, you can make lot of recipes (sweet or savory version) just by changing the stuffing, also you can make turn overs, sweet pies and tarts. For stuffing, that's your wish use any kind of vegetables like potato-carrots-peas or eggs or chicken or paneer. You can make this veg puffs as appetizer for parties or potluck.

How to make vegetable puffs recipe with frozen puff pastry



5.0 from 1 reviews

Vegetable Puffs (Veg Puffs) with pastry sheets



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Prep time

45 mins

Cook time

20 mins

Total time

1 hour 5 mins

Vegetable Puffs (Veg Puffs) with frozen pastry sheets is a crispy, yummy vegetable filling evening snack. They are great appetizer and a perfect evening snack with tea.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 3

Ingredients

- 1 Frozen Puff Pastry sheets (Thawed)
- For Filling
 - 1 Tbsp of Vegetable Oil
 - 1 Tsp of Cumin
 - 1 Yellow Onion, Chopped
 - 1 Tsp of Ginger Garlic Paste
 - 1 Cup of Mixed Vegetables (carrot, peas, mushroom)
 - 1 Tsp of Coriander Powder
 - 1 Tsp of Red Chilly Powder
 - $\frac{1}{4}$ Tsp of Turmeric Powder
 - $\frac{1}{2}$ Tsp of Garam Masala
 - $\frac{1}{4}$ Tsp of Fennel Powder
 - Pinch of Chaat Masala

- Salt to taste
- 1 Tsp of Lemon Juice (optional)
- Few Coriander Leaves, chopped
- 1 Tbsp of Butter (to coat the top of the puffs)

Instructions

1. Take the pastry sheets from the freezer, just take one sheet. Normally it takes 45 mins to thaw the pastry sheets. So keep it outside.
2. Chop all the veggies and onion. Make ginger garlic paste in mixie.
3. Heat a pan with oil, when it is hot, add cumin after it sizzles, add onion fry till golden brown.
4. Add ginger garlic paste, fry until raw smell vanishes. Add all the veggies, fry for a min.
5. Add all the masala powders (turmeric powder, coriander powder, red chilly powder, garam masala, fennel powder, chaat masala, salt), fry well with veggies for a min. Sprinkle some water, cover and cook it for 10-12 mins until veggies turns soft.
6. Finally add coriander leaves and lemon juice, mix well. Filling is ready, let it cool down for 5 mins.
7. Meanwhile preheat the oven to 400 F.
8. Place the sheets in a well floured surface, roll it evenly on both sides with a rolling pin. Cut the sheet into three equal parts with knife. Refer the picture.
9. Place 2 tbsp of veg filling , fold it and seal it with water. Press all the sides with fork finally.
10. Now they are ready to bake for 20 mins.
11. Piping hot puffs are out from the oven.
12. Brush the puffs with butter or ghee.
13. Serve with tomato ketchup and tea.

Notes

Using puff pastry, you can make lot of recipes (sweet or savory version)

For stuffing, your wish use any kind of vegetables like potato-carrots-peas or eggs or chicken or paneer.

Instead of lemon juice, you can add amchur (dry mango) powder. To brush the puff, use oil or butter or ghee or egg white. Add crushed nuts along with veggies for rich taste.



Vegetable Puffs

Tags: [vegetable puffs \(veg puffs\) with frozen puff pastry](#), [veg puffs recipe](#), [vegetable puffs recipe](#), [how to make puffs at home](#), [vegetable puff recipe](#), [homemade veg puffs recipe](#), [how to prepare veg puffs recipe](#), [Indian veg puff recipe](#).