

[Rava Kara Paniyaram Recipe / Easy Breakfast Recipe](#)



Rava Kara Paniyaram Recipe is a quick to make south Indian breakfast dish. This instant spicy paniyaram tastes delicious with [coconut chutney](#) or [tomato chutney](#). I saw this recipe on a tv show few months back and I wanted to try it for long time. Yesterday I tried this sooji paniyaram for breakfast, it turned out awesome and it looks cute. They are golden crispy on outside and spongy on inside. You cannot keep counting on how many you ate, it just vanishes from the plate. You can add any vegetables or tiny bits of coconut to the batter to make this paniyaram even more tasty and healthy. Try this rava kara

paniyaram for kids after school snack, they will enjoy it for sure. Also check my [chettinadu style kara paniyaram](#) , [quinoa paniyaram](#) and [oats paniyaram](#) in my blog.

[How to make Rava Kara Paniyaram recipe](#)

Rava Kara Paniyaram Recipe / Easy Breakfast Recipe



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Prep time

15 mins

Cook time

30 mins

Total time

45 mins

Rava kara paniyaram is a quick to make Instant breakfast dish made with sooji, curd and spices. It goes well with coconut chutney or tomato chutney.

Author: Gayathri Ramanan

Recipe type: Breakfast

Cuisine: Indian

Serves: 20 small paniyaram

Ingredients

- 1 Cup of Roasted Rava (sooji)
- $\frac{1}{2}$ Cup of Curd (Yogurt)
- $\frac{1}{2}$ Inch of Ginger, Finely Chopped
- 2 Green Chilly, Finely Chopped

- $\frac{1}{2}$ Tsp of Baking Soda
- $\frac{3}{4}$ Cup + 2 Tbsp of Water
- Salt to taste
- Oil as needed
- To Temper
- 1 Tsp of Oil
- 1 Tsp of Mustard Seeds
- 1 Tsp of Urad Dal
- Few Curry leaves
- 1 Tsp of Channa Dal (bengal gram)
- Pinch of Turmeric Powder
- 1 Medium sized Red Onion, Finely Chopped

Instructions

1. Heat a pan, add rava dry roast it for few mins until nice aroma comes. Transfer it to a bowl, let it cool down for 5 mins.
2. To that bowl, add curd, green chilly, ginger, baking soda, salt and water. Mix it well.
3. Meanwhile, heat a pan with oil, temper it with mustard seeds, urad dal, bengal gram, curry leaves, after it pops up, add turmeric powder and onion, fry well until golden brown and transfer it to the batter and mix it well.
4. Heat the paniyaram pan, fill each hole with a tsp of oil and pour the spoonful of batter to each hole.
5. Cover it with a lid and cook it for few mins until it turns golden brown. Flip it to other side and cook for few mins.
6. Hot, yummy rava paniyaram is ready. Serve it with coconut chutney.

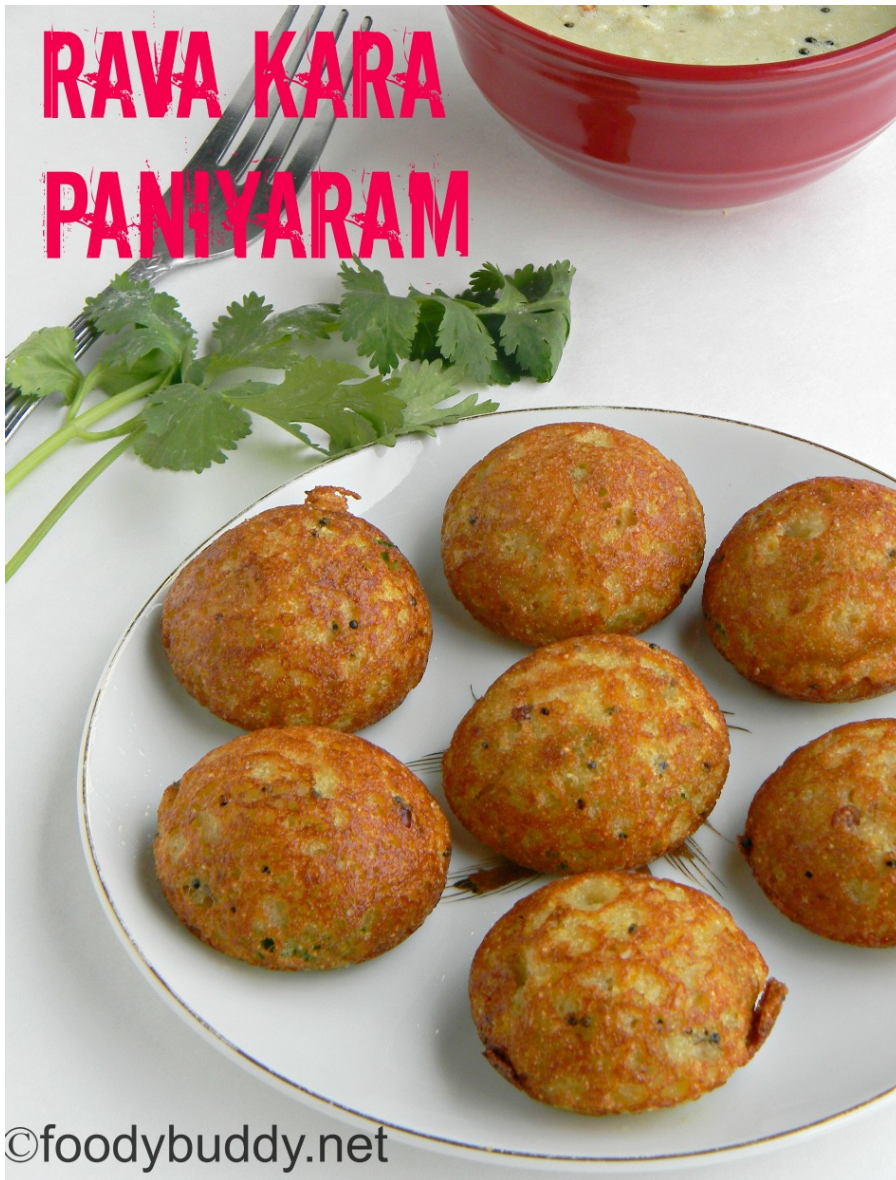
Notes

I recommend you to use cast iron paniyaram pan or non stick pan while making paniyaram.

You can enhance the taste by adding grated vegetables of your choice.

Adding ginger is for easy digestion.

Adjust the no of green chilly according to your taste.
You can also make paniyaram without tempering.



tags: [rava kara paniyaram recipe](#), [rava kuzhi paniyaram](#), [kuzhi paniyaram](#), [paniyaram recipe](#), [Indian breakfast ideas](#), [rava paniyaram](#), [kara paniyaram recipe](#), [spicy paniyaram recipe](#), [sooji paniyaram](#), [semolina paniyaram recipe](#), [kids after school snack](#).

Low Fat Sweet Potato Fries (Indian Style)



Low fat sweet potato fries (Indian Style) is one of my favorite side dish. Whenever I go for weekly vegetable shopping, I used to buy sweet potato without fail. Sweet potatoes are very good for our health as they are very rich in minerals like potassium, iron, magnesium and vitamins like A, B6 and D. In US, sweet potatoes in markets are very bigger in size when compare to India. In this recipe, I used only 2 big sweet potatoes. You can also make sweet potato fries like french fries by deep frying them in oil . But instead of deep

frying, I chose pan frying. I mixed all the masalas (spice powders), curd and sweet potato in a bowl, then i pan roasted them with less oil. It tastes awesome with [sambar rice](#) or [dal rice](#) or even good with [chapathi](#). Also check my [sweet potato fry recipe \(sakkaravalli kizhangu varuval\)](#)

How to make Low Fat Sweet Potato Fries (Indian Style)

Low Fat Sweet Potato Fries (Indian Style)



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Prep time

15 mins

Cook time

20 mins

Total time

35 mins

low fat sweet potato fries is a low calorie, very tasty side dish recipe goes well with sambar rice, dal rice or chapathi.

Author: Gayathri Ramanan

Recipe type: side dish

Cuisine: Indian

Serves: 2

Ingredients

- 2 Sweet Potatoes (big)
- 2 Tbsp of Curd (yogurt)
- $\frac{1}{2}$ Tsp of Red Chilly Powder
- $\frac{1}{2}$ Tsp of Pepper Powder
- $\frac{1}{2}$ Tsp of Garam Masala
- $\frac{1}{2}$ Tsp of Sambar Powder
- Pinch of Kashmiri Powder (optional) for colour
- 1 Tsp of Ginger Garlic Paste
- 1 Tbsp of Olive Oil
- Salt tot taste

Instructions

1. Wash and cut the sweet potato into finger sized pieces with same thickness.
2. In a bowl, add sweet potato and all the ingredients listed under ingredient list. Mix everything well with hand. Marinate them for 15 mins.
3. Heat a pan with oil, add the marinated sweet potatoes, fry them in low flame for 20 mins until they turn crisp and brown.
4. Low fat sweet potato fries are ready.

Notes

Always use non sticky pan or cast iron pan for frying.

Ginger garlic paste adding for easy digestion.

You can follow the same recipe for potato.

Adjust the amount of spice powders as per your taste.

Low fat Sweet Potato fries



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**RIBBON PAKODA RECIPE / HOW TO
MAKE CRISPY RIBBON PAKODA**



My fav diwali snack is Ribbon pakoda also called as nada thenkuzhal or ola pakoda or ottu pakoda. This pakoda is very crispy snack, you can have it for evening snacks with tea or coffee. I already posted [ribbon pakoda recipe with gram flour](#) that's an instant method. Here in this method, we have to grind the rice along with red chilies,spices and fried dal powder. Garlic and cumin adds a great flavor to this pakoda. This is my first attempt, tried this recently in my home, it came out so good and crunchy. Do try this snack for diwali, you will love it.

HOW TO MAKE RIBBON PAKODA RECIPE / HOW TO MAKE CRISPY RIBBON PAKODA

Ribbon Pakoda Recipe



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Prep time

2 hours

Cook time

30 mins

Total time

2 hours 30 mins

Ribbon Pakoda Recipe / Ola Pakoda / Oatu pakoda is a crispy evening snack, great to munch with evening tea or coffee. You can also prepare it during diwali.

Author: Gayathri Ramanan

Recipe type: snacks

Cuisine: Indian

Serves: 3

Ingredients

- 1 Cup of Parboiled Rice / Idly Rice
- $\frac{1}{2}$ Cup of Fried Gram Dal (Pottukadalai)
- 3 Garlic Cloves, Crushed
- 1 Tsp of Cumin (jeera)
- 5 Red Chilies
- $\frac{1}{2}$ Tsp of Black Pepper Powder

- Pinch of Asafoetida
- Salt to taste (approximately 1 tsp)
- $\frac{3}{4}$ cup of Water

Instructions

1. Soak the rice in water for 1.5 hrs. Drain the water and wash the rice.
2. Grind the fried gram dal in mixie to a fine powder.
3. Add rice to a wet grinder and grind it by adding $\frac{3}{4}$ cup of water, red chillies, garlic and salt until it turns smooth. At the end, add fried gram dal powder and cumin, grind it for 2 mins and remove the batter to a vessel. Add pepper powder and asafoetida, mix well with hand .
4. Meanwhile heat the oil to deep fry.
5. Place the ribbon pakoda plate (dash like plate) in murukku press. Grease the oil inside the murukku press, place the dough inside upto $\frac{3}{4}$ of the press. Close it tightly.
6. Once the oil is hot, squeeze it directly into the oil.
7. In a medium flame, deep fry the ribbon pakoda on both sides until it turns golden brown colour and ssh sound ceases.
8. Drain it in a paper towel and repeat the same process for the rest of the dough.
9. Hot , crispy ribbon pakoda is ready to eat.

Notes

Always cook on medium flame.

If you are cumin lover, you can grind along with rice. If you dont like cumin, avoid it and add asafoetida.

Garlic adds a nice taste.

Adjust the no of red chilly according to your taste.

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Ola Pakoda

Tags: [ribbon pakoda recipe](#), [how to make ribbon pakoda recipe](#), [easy diwali snacks](#).