

Recipe- Idly Fry

Idly Fry

Ingredients

Mini [Idlis](#) 1 medium bowl
Tomato 1 small (Roughly chopped)
Carrot 1 small (Sliced in thin strips)
Capsicum 1 small (Sliced in thin strips)
Salt 1 tsp (or according to taste)
Turmeric Powder 1 tsp
Red chili Powder 1 tsp
Mustard Seeds 1 tsp
Sambhar Masala 1 tsp
Ghee

Method

Take 1 tbsp ghee in a non stick pan and heat on medium flame. When ghee is hot enough add 1 tsp Mustard seeds and let it cracker.

Add tomato and fry until soft.

Add turmeric powder and red chili powder mix well.

Add all other vegetables with 0.5 tsp salt, fry for few seconds.

Cover the pan and reduced the flame to low, check after 4-5 minutes.

When vegetables are soft, raise the flame to high and add Mini idlis.

Toss well on high flame when idlis starts change in color, switch off the flame and sprinkle sambhar masala powder.

Serve hot with chutney.

Tips

Jains or others who don't eat root vegetables, can cook this

recipe without carrot.

You can use yellow or red capsicum as well to make the dish more colorful.

Best for tiffin as well.

Make sure to adjust chilli if you are serving to kids.

“Be Vegetarian be Happy”

“Live and Let Live”