

Popular Indian Street food

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/street-food-in-india-recipe>

Ingredients:

- 2 potatoes Medium sized
- 200 grams brocolli
- 8 baby carrots
- 1 onion thinly sliced
- 2 green chilies finely chopped
- 1/2 teaspoon coriander powder or Dhania Powder
- 1/2 teaspoon jeera powder or Cumin powder
- 1 teaspoon garlic Grated
- 1 teaspoon ginger Grated
- 2 green chilies chopped fine
- 1 tablespoon lime juice or lemon juice
- 1/2 teaspoon chaat masala
- 3 tablespoons coriander leaves or chopped Dania
- 1/2 cup semolina or bread crumbs for dusting
- salt as required
- 2 tablespoons oil for shallow fry
- 1 cup curd whisked, or Yogurt
- 1 tablespoon coriander leaves chopped
- 1/2 teaspoon chaat masala
- 1/2 teaspoon cumin powder
- 1/2 teaspoon red chili powder
- 1/4 teaspoon salt
- 1 teaspoon sugar adjust according to how sweet you want
- 1 1/2 cups whole wheat flour plus little extra for dusting
- 1 teaspoon oil
- 1/2 cup water
- salt
- 3 tablespoons ghee Clarified butter to apply on roti

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 15 milligrams
4. Fat: 16 grams
5. Fiber: 8 grams
6. Protein: 11 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 460 milligrams
9. Sugar: 6 grams

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