

South Indian Lime Rice

Yield: 2 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/zucchini-pickles-recipe-indian>

Ingredients:

- 1 1/2 tablespoons vegetable oil or ghee
- 2 serrano chilis, slit in half lengthwise
- 1 teaspoon black mustard seeds
- 1 teaspoon black lentils husked, urad dal
- 1 teaspoon chana dal split yellow gram
- 2 tablespoons peanuts roasted
- 8 curry leaves
- 1 teaspoon turmeric powder
- 2 1/2 tablespoons lime juice from 2 to 3 limes
- kosher salt
- 1 1/2 cups white rice cooked
- 1 teaspoon sugar
- 1 poppadom recipe
- pickles Indian

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 95 grams
3. Fat: 13 grams
4. Fiber: 3 grams
5. Protein: 10 grams
6. SaturatedFat: 1 grams
7. Sodium: 500 milligrams
8. Sugar: 3 grams

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