

Instant Pickle Powder-South Indian Style

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/methi-recipe-south-indian-style>

Ingredients:

- 1 cup red chilies
- 1 teaspoon mustard
- 1 teaspoon methi /fenugreek seeds
- 1 teaspoon cooking oil
- 1 teaspoon asafoetida preferably solid version of
- 1 cup red chilies
- 1 teaspoon mustard
- 1 teaspoon methi /fenugreek seeds
- 1 teaspoon cooking oil
- 1 teaspoon asafoetida

Nutrition:

1. Calories: 30 calories
2. Carbohydrate: 1 grams
3. Fat: 2.5 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 30 milligrams

Thank you for visiting our website. Hope you enjoy Instant Pickle Powder-South Indian Style above. You can see more 16 methi recipe south indian style Get cooking and enjoy! to get more great cooking ideas.