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Go Green With Vegetarian Recipes

Explore the rich Indian vegetarian recipes from different crier of the country and make your menu special. The country is the land of taste and food. Whether you want to make something special for vegetarian or non-vegetarian guest the wide range of items from different places will make your hunt for dishes easy. Try flavors of Punjab for a perfect meal. Try different recipes for veg from the land of Punjab and please your guest with the exotic flavor and healthy food. Zeera rice recipes

Ingredients:

• 1 cup Basmati rice
• 2 tsp Zeera (cumin seeds)
• 2 tbsp Cashew nuts
• 3 Whole peppers
• 2 Bay leaves
• 3 Cloves
• 2 Cinnamon sticks
• 1 Onions, sliced
• 2 tbsp Ghee
• Salt to Taste
How to make zeera rice:
• Wash the rice and soak in water for half an hour.
• Heat ghee in a heavy pan, fry cashew nuts until brown. Put them aside.
• Add onions, bay leaves, cloves, cinnamon sticks, cumin seeds, peppercorns to the same ghee and fry for 2 minutes.
• Mix the rice, salt, water and stir. Cover with a lid and simmer the flame.
• Cook for 7 to 10 minutes.
• Serve zeera rice hot with any spicy curry.
Aloo ke Masaledar lachche
• 1/2 tsp red chili powder
• oil for frying (preferably mustard oil)
• salt to taste
• 8 big size potatoes
• 1/2 tsp cumin powder
• 1/4 tsp dry mango powder
• 1/2 tsp chaat masala
How to make aloo ke masaledar lacche:
• Take off the potatoes, wash and cut into fine matchsticks or grate.
• Soak in cold water for minimum 1 hour, change the water twice.
• Remove and pat dry on a towel.
• Heat the oil in a kadhai.
• Fry handful of potato matchsticks at a time, stir it constantly to keep them separate.
• Remove when they turned pale golden and spread on a tissue paper to take off excess oil.
• Mix rest of the ingredients salt, red chili powder, cumin powder, dry mango powder and chaat masala.

• Sprinkle this masala mixture over the fried potatoes while they are still hot.
• Serve it hot with tea or cool and store in an airtight container.
• It will keep for a week.

Your guests are going to love this tea time snack. The rich Indian food culture has something for everyone.

Browse the treasury and pick any recipes for veg. the Healthy Food Recipes are good for health as well.

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