

Top Ten Indian Marvelous Dishes

Lamb Biryani is the first favorite dish of the present time. It is made with rice as well as well known as Biryani. Various kinds of herbs and spices are used in this Indian dish. Its wonderful aroma, flavor and color are just mouth-watering. People get hungry when they see this dish and its aroma makes you go mad. This spicy recipe is very famous in Indians and Pakistanis. Biryani is a wonderful work of cooking art. Biryani is a traditional food as well as it often served in wedding and other party occasions.

Chilled Raita usually goes well with it. So this dish has also plenty of yogurt and different kind of vegetable used in it. This dish is very spicy, lovely and mouthwatering.

Chhole is one of the north Indian recipe, it is served hot with Batora. Chole and Batora is the complement of each other. It is a delicious cultural spicy food and still served in marriage and other big or small occasions.

Various spices are used in chole. You can also include garlic, onion, and cheese tomato for increasing its taste. Chole and Batora are very easy to make and each family prefer making this dish on special occasion. The method of making it is very simple as well as one can easily make it.

Daal Pakora is very popular dish in India. In most of Indian restaurant you can easily order this dish. It is made from lentil daal. In monsoon season you can enjoy a lot daal pakoras. Hariyali arhar is very old recipe of India. This dish is rich in protein, vitamin, calcium and other valuable ingredients. It has many advantages and good for your health. It is made from spinach, toor dal and ghee. Spinach has plenty of vitamin A that increases the light of your eyes.

Toor dal is rich in protein and if you are weak, ghee is necessary for your health. You should take two bowl of Indian hariyali arhar, daily. Any festival or occasion is not complete without khichuri. It is a traditional food. There are many Durga Puja specialties and dishes for a conventional Bengali Kitchen. It is a very famous dish of Bengalis. Khuchuri improves your appetite and digestion.

Doctors usually advise Khichuri because it is good for people when they fell ill especially in stomach diseases. If you eat Khichuri per day you will have good digestion. The people of different cast made it in different way. You can enjoy raita and vegetable with it. The name of matter paneer brings water in the mouth of everyone. This is a Punjabi recipe and eaten all over India. Paneer is cooked with tomato and garden pea.

You can order for this dish in India or outside of India. Shukto is made with vegetable. You can eat it with sauce and pickle. Potato- cheese cutlet is very tantalizing Indian dish. Mashed potato and cheese is used in it. This dish has marvelous taste. Kidney beans are north region food. It is cooked with ground spices, tomato and onion. The curry of kidney beans is served with pullao and hot simple rice. Kidney beans with rice create a yummy treat! It is very common dish in Punjab.

Masala Dosa is the famous dish of south Indian. Now, it is very popular all over the nation. Various ingredients are used in making this dish. It is served with sambhar and Chatney. Dosa is stuffed with mash potato and cheese that increase its taste.

About the Author

In Masala Aloo Gobi, cauliflower is cooked with spices and green fresh pea. The curry of Rajma is served well with rice and pullao. You can learn how to cook [cutlet](#), [channa](#), [keema](#) and [gughni](#) on websites online.

Source: <http://www.apibari.com>