DietCloud – Recipe

Recipe Name: Mini Dal Samosa Curry / Sabzi Recipe
Diet Type: Vegetarian
Course: Lunch
Cuisine: North Indian Recipes
Quantity:



Ingredients

Ingredient	Quantity
• 3 Cardamom (Elaichi) Pods/Seeds	3
• 6 Whole Black Peppercorns	
• 1/2 inch Cinnamon Stick (Dalchini)	
• 3 cloves Cloves (Laung)	
• 1 Mace (Javitri)	
• 1 Bay leaf (tej patta)	
• 1 Black cardamom (Badi Elaichi)	
• 1/2 teaspoon Kasuri Methi (Dried Fenugreek Leaves)	
• 1/2 teaspoon Kashmiri Red Chilli Powder	
• 1/2 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Coriander Powder (Dhania)	
• 1/2 teaspoon Garam masala powder	
• 6 Samosas - mini	
• 15 Cashew nuts	
• 1 Green Chilli	
• 1 Onion - roughly chopped	
• 2 Tomato - roughly chopped	
• 1/2 inch Ginger	
• 1/2 teaspoon Sugar	
• 1 tablespoon Fresh cream	
• 2 tablespoons Sunflower Oil	

Preparation

• To begin making the Mini Dal Samosa Gravy Recipe, we need to first prepare the gravy.

DietCloud – Recipe

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
250	10	30	15	5	5