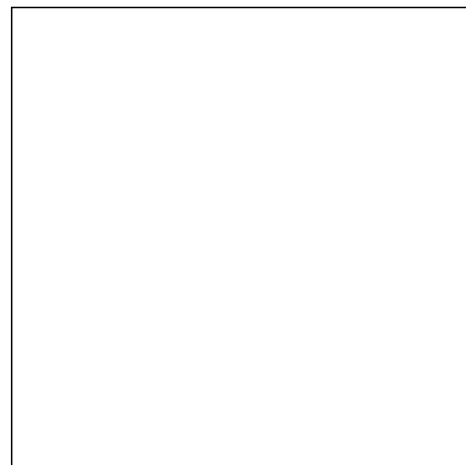




Recipe Name: Mini Dal Samosa Curry / Sabzi Recipe
Diet Type: Vegetarian
Course: Lunch
Cuisine: North Indian Recipes
Quantity:



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.



Macronutrients

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

