

Recipe Name: Kerala Style Tapioca with Coconut Curd Chutney Recipe

Diet Type:

Course: South Indian Breakfast

Cuisine: Kerala Recipes

Quantity: 1 bowl



Ingredients

Ingredient	Quantity
• 1 kg Tapioca root	4
• 1 cup Fresh coconut - grated	
• 4 to 5 Shallots	
• 2 Green Chillies - chopped	
• 1-1/2 cups Hung Curd (Greek Yogurt)	
• Salt - to taste	

Preparation

- To begin making the Tapioca With Coconut Curd Chutney recipe, firstly peel, cut and wash the tapioca well.
- Take lots of water in a saucepan and bring it to a boil.
- Add salt and add the tapioca pieces.
- Once tapioca pieces are cooked, drain the water.
- For the.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	4	60	24	4	10