

**Recipe Name:** Masala Dosa Recipe With Red Chutney -  
Masala Dosa With Red Chutney Recipe

**Diet Type:** Vegetarian

**Course:** South Indian Breakfast

**Cuisine:** South Indian Recipes

**Quantity:** 1 serving



## Ingredients

| Ingredient                            | Quantity |
|---------------------------------------|----------|
| • 3-1 / 2 cup idli dosa mixture       | 4        |
| • oil - as per use                    |          |
| • 1/2 tsp chaat masala powder         |          |
| • 1-1 / 2 cup potato masala           |          |
| • garlic chutney - as per use         |          |
| • 2 cups potato - boiled and mashed   |          |
| • 1 cup Onion - cut straight and thin |          |
| • 1 tsp ginger - tighten              |          |
| • 2 green chillies - finely chopped   |          |
| • 1/4 tsp turmeric powder             |          |
| • 6 curry leaves - finely chopped     |          |
| • coriander - little                  |          |
| • salt - as per taste                 |          |

## Preparation

- To make Masala Dosa recipe with red chutney, we will first make potato masala for dosa.
- Heat the oil in a pan.
- Add the mustard seeds, urad dal, chana dal and cook till it becomes light brown.
- After getting brown, add ginger, onion, curry leaves, green chillies, asafoetida and cook till the onion becomes soft.
- After the onion becomes soft, add turmeric powder, salt, potatoes and mix it well.
- Cover the pan, reduce the flame and let it cook for 3 to 4 minutes.
- Turn off the gas and keep it aside.
- Now to make the dosa, heat a tawa.
- Pour the mixture of dosa on it and make a round dosa from the back of the spoon.
- Pour oil around the dosa and let it cook for a few seconds.



- Put some sauce on it and put potato masala over it.
- After cooking, fold the dosa and serve.
- Masala Dosa recipe with red chutney served with coconut chutney and filter coffee for breakfast.

## Macronutrients

| Calories (kcal) | Protein (g) | Carbs (g) | Fat (g) | Fiber (g) | Sugar (g) |
|-----------------|-------------|-----------|---------|-----------|-----------|
| 300             | 8           | 50        | 10      | 5         | 2         |

