

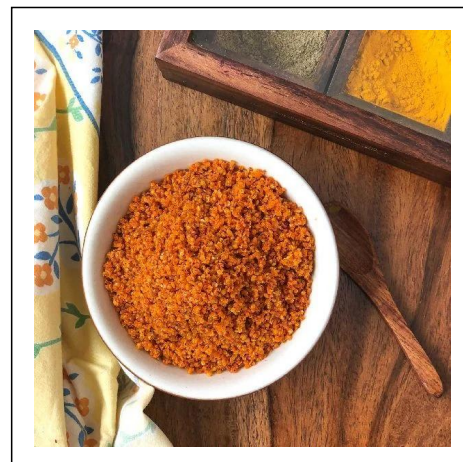
Recipe Name: Achari Masala Powder Recipe

Diet Type:

Course: Vegetarian

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 cups coriander seeds	4
• 1 cup fenugreek seeds	
• 1 cup mustard seeds	
• 1 cup kalonji seeds	
• 1 cup cumin seeds	
• 1 cup fennel seeds	
• 1 cup dry red chillies	
• 4 cups dry roasted	

Preparation

- To make Achari Masala Powder recipe, firstly put coriander seeds, fenugreek seeds, mustard seeds, mustard seeds, kalonji seeds, cumin seeds, fennel seeds, dry red chillies and dry roast them.
- Turn off the gas after 2 to 3 minutes.
- Let it cool.
- Now put it in a mixer grinder and make powder.
- Pour and store this spice in an air tight container.
- You can use it for 1 month.
- You can use Achari Masala Powder to make Achari Paneer or Achari Bhindi.

Macronutrients

Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)