

Recipe Name: Maharashtrian Style Kothimbir Oats Vadi Recipe

Diet Type:

Course: Appetizer

Cuisine: Maharashtrian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Gram flour (besan)	4
• 1/2 cup Oats Flour	
• 1/2 cup Coriander (Dhania) Leaves	
• 1 teaspoon Salt	
• 1 teaspoon Red Chilli powder	
• Water - as required	
• 1 teaspoon Mustard seeds	
• 1 teaspoon Sesame seeds (Til seeds)	
• 1 sprig Curry leaves	
• 1 pinch Asafoetida (hing)	

Preparation

- We begin making the Maharashtrian Style Kothimbir Oats Vadi Recipe by mixing all the ingredients for the vadi with 1/4 cup water.
- It has to be soft dough consistency.
- Rest the dough for 5 minutes and roll it into a long sausage shaped dough.
- Heat a dhokla steamer, grease the dhokla pan with oil and then place the sausage dough and steam it for about 20 minutes.
- Take out the vadi from the steamer and allow it to cool.
- You can cut them into roundels and keep it aside.
- Heat a kadai pan with oil, crackle the mustard seeds, sesame seeds, and curry leaves and asafetida.
- Once done add in your vadi and toss it over gently.

Macronutrients



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

