

Seeraalam

Ingredients

Cold (preferably refrigerated) idlis – 6
Coconut – 4 tsp
Salt – a pinch, if necessary

To Temper:

Oil – 2 tbsp (not less, can be a little more)
Mustard seeds – 1 tsp
Urad dhal – 2 tsp
Gram dhal – 2 tsp
Red chillies – 2, 3
Green chillies – 1, 2
Jeera – ½ tsp
Curry leaves – few



Preparation

- Soak urad dhal & gram dhal in water for 30 mts & drain very well.
- Cut idlis into tiny cubes (do not crumble).
- Heat oil in a kadai.
- Temper, red chillies, mustard seeds, both dhals & fry till dhals turn brown.
- Add jeera, slit green chillies, curry leaves & fry a little.
- Add coconut, fry lightly & add cubed idlis.
- If at all necessary, sprinkle very little salt.
- Simmer for 2, 3 mts, mix thoroughly & serve.
- If you add very little oil, the dish is lightly to stick to the kadai.

Didn't turn out as expected?

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