

Masala Idli

Makes- 4 cups

Ingredients

- 2 medium finely chopped onion
- 2 pinches salt
- 12 idli
- 1 tablespoon red chilli powder
- 2 medium chopped tomato

For Tempering

- 1 tablespoon melted ghee
- 2 teaspoon urad dal
- 2 teaspoon mustard seeds
- 1 sprig curry leaves

Recipe

- Cut idlis into 8 pieces. Take a frying pan and heat ghee. Add the tempering ingredients and fry for about 30 seconds.
- When these ingredients crackle, add the finely chopped onions till they turn golden. Add the chopped tomatoes and cook for about 2 minutes. Then, add red chilli powder and salt in the pan. Mix all the ingredients well.
- Pour about ½ cup of water and cook till water evaporates. Keep stirring the mixture from time to time, add the chopped idli pieces or the mini idlis, and stir gently, so as not to break them. Once done, transfer the masala idlis to a serving bowl. Garnish this idli recipe with coriander leaves and relish with tea for the evening snack.