







MASALA IDLI FRY



	Prep Time	5mins
	Cooking Time	15 mins
	Total Time	20 mins
	Diet	Vegetarian
	Cuisine	South Indian
	Servings	2persons

INGREDIENTS

- Idlis -4-5
- Onion -1 small
- Capsicum -1small
- Cumin seeds- 1/2 Teaspoon
- Mustard seeds- 1/2 Teaspoon
- Red chili powder-1/2 Teaspoon
- Sambar masala powder- 1 Teaspoon
- Curry Leaves-5-7 leaves
- Coriander Leaves- 2 tablespoon
- Salt- 1/2 Teaspoon or as per taste
- Sunflower oil/Cooking oil- 2 Tablespoon

COOKING STEPS

- 1) Take the idlis. Refrigerated idlis are preferable. If you don't have leftover idlis, you can prepare fresh idli. And refrigerate these for two to three hours. Then use it for masala idli fry recipe.
- 2) After taking out the idlis, cut it into slices. Idli pieces get a better coating of masala and also fries well than the whole idlis.
- 3) Put the pan on medium flame. Add two tablespoon oil into it.
- 4) Let the oil heat. Now add mustard seeds, cumin seeds, onion and curry leaves into the heated oil. Fry these for 10-12 seconds.
- 5) Add the capsicum and fry 2mins.
- 6) Add idli into the fried spices and keep stirring idlis softly to 2-3 minutes.
- 7) Make sure to keep the flame on medium flame. This will make the idli crispy from outside, but idlis will remain soft within.
- 8) Now, add red chili powder, sambar masala, salt into the frying idli.
- 9) At this step, turn the flame into low-medium. As the idli is already getting crispy and the high flame will burn the masala.
- 10) Fry it for three to four minutes and make sure to stir in-between. Stirring helps in even frying the idlis from all sides and also prevents masala to get over-fried.
- 11) After this step, idlis will get the desired texture of masala fry idli. So you get to know that your masala idli fry recipe is ready. Before turning the flame off, add the coriander leaves.
- 12) Take out the fried idlis and serve hot.