

## Vada Curry

### INGREDIENTS

1 cup : Channa Daal (gram lentils)  
2 tbsp : Hara Dhania (green coriander), chopped  
2 : Hari Mirch (green chillies), finely chopped  
Oil for frying  
2 : Onions, finely sliced  
1 tsp : Sarson (black mustard seeds)  
10 - 15 Kari Patta (curry leaves)  
1 tsp : Ginger Paste  
1 tsp : Garlic Paste  
2 : Tomatoes, finely chopped  
2 tbsp : Besan (gramflour), mixed in 1 cup water  
1 tsp : Dhania (coriander) Powder  
1tsp : Chilli Powder  
½ tsp : Garam Masala

### METHOD

Wash the channa daal and soak for 15 minutes. Drain water and grind coarsely, add salt, hara dhania and hari mirch. Heat oil in a kadhai, fry spoons-full of the channa daal paste to make small vaadey. Fry until golden, drain excess oil and keep aside. Reheat 3-tbsp oil in another pan, add onion and fry until golden. Add urad daal, sarson and kari patta. Fry for 2-3 minutes. Mix-in ginger and garlic pastes and fry further for 2-3 minutes. Add tomatoes, salt, dhania powder, chilli powder and garam masala and fry until the oil separates. Stir-in besan-water and bring to a boil. Add the vadey, mix well, cover the pan and leave to simmer for 5 minutes. 8. Serve hot, accompanied Lemon rice/Dosa.

Serves : 4

<http://recipes.indiaserver.com/indian-vada-curry-recepies.html>