

## Dish Genie - Indian Recipes

### **Masala Dosa**

Ingredients: 1 cup rice, 1/2 cup urad dal, 2 boiled potatoes, mustard seeds, curry leaves, turmeric, oil

Cooking Time: 30 minutes (excluding batter fermentation)

Recipe: Soak rice and dal, grind to a batter, ferment overnight. Prepare potato filling with mustard seeds, curry leaves, turmeric. Make dosas on a hot pan, fill with potato mix, and fold.

### **Paneer Butter Masala**

Ingredients: 200g paneer, 2 tomatoes, 1 onion, butter, cream, spices

Cooking Time: 25 minutes

Recipe: Cook onion-tomato paste with spices. Add paneer cubes, simmer in butter and cream sauce. Serve hot with naan or rice.

### **Vegetable Biryani**

Ingredients: 1 cup basmati rice, mixed vegetables, biryani masala, yogurt, saffron

Cooking Time: 45 minutes

Recipe: Cook rice separately. Sauté vegetables with spices and yogurt. Layer rice and veggies, sprinkle saffron, cook on low heat.