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"Your hub for delicious food!"

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SATHI KO RECIPE > RECIPES

We've organized these recipes every way we could think of so you don't have to! Dietary restrictions, weeknight dinners, meal prep recipes, some of our most tried-and-true... no matter how you browse, we're sure you'll find just what you were looking for.

search by keyword

Top Rated Recipes

Out of all the many recipes on Sathi Ko Recipe, these are our shining stars - the recipes we come back to again and again (and again).

Rank	Dish Name	Reviews	Average Rating
1	Dal Bhat	748 reviews	4.9 average
2	Momo	350 reviews	4.5 average
3	Taruwa	100 reviews	3.4 average
4	Sathi ko Mixed Thali	748 reviews	4.9 average

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Our All Recipes

Soup

1. Quant – A hearty soup made from a mix of sprouted beans, enjoyed especially during Janai Purnima.
2. Sishne Jhol – Nutritious soup made from stinging nettle leaves, rich in minerals.
3. Phando – A tangy soup using fermented leafy greens, a traditional village delicacy.

Appetizer

4. Chukar-Khanda – A sour and spicy pickle made from hog plums and local spices.
5. Keresa Bori – A bitter gourd mash with mustard oil and chili, served as a flavorful side.
6. Chukauri – Creamy yogurt and potato salad mixed with turmeric and mustard.

Main Dish

7. Sekuwa – Grilled meat cubes marinated in traditional Nepali herbs and spices.
8. Taruwa – Seasonal vegetables deep-fried in chickpea or rice flour batter.
9. Pakuwa – Deep-fried spiced buffalo meat, crispy and rich in flavor.
10. Usineko – Boiled meat or vegetables, typically served with chutney or pickles.
11. Chhoyela – Smoked and spiced meat (buffalo or chicken), served cold as a Newari delicacy.
12. Saanbheko – A tender meat dish made by pressure-cooking with robust spices.
13. Momo – Steamed dumplings filled with meat or vegetables, served with spicy dip.
14. Dal Bhat – Classic Nepali staple: lentil soup (dal) with steamed rice and sides.

Dessert

15. Yomari – Sweet steamed dumpling filled with jaggery and sesame paste, made during Yomari Punhi.
16. Sikarni – Thickened curd dessert flavored with cardamom, nuts, and saffron.
17. Dahi Phal – A fresh mix of fruits and yogurt, lightly sweetened.
18. Kheer – Creamy rice pudding made with milk, rice, sugar, and cardamom.

Sauce

19. Lasune Golbhenda – Tomato-based chutney enhanced with lots of garlic.
20. Dhaniya Sada – Simple and fresh coriander chutney with lemon and chili.
21. Badame Dhaniya – Nutty green chutney made from roasted peanuts and coriander.
22. Tilko Chhop – Thick sesame seed paste used as dip or side condiment.

Other

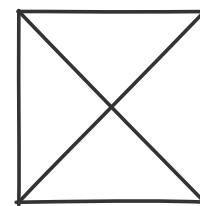
23. Sathi ko Mixed Thali – A foundational mix of Nepali kitchen spices: chicken, goat, dhal, shak, chili chatni, potato, and sweet.

Dish Preview

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chicken curry

About Our Team



At Sathi ko Recipe, our mission is to bring people together through the love of cooking. We share easy-to-follow, delicious, and diverse recipes from around the world to inspire home cooks of all skill levels. Whether you're looking for quick meals, traditional favorites, or something new to try, we aim to make your cooking experience joyful, simple, and flavorful. Let's make every meal memorable!

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