

# Top 10 Popular Indian Dish Recipes (Detailed Guide)

## Butter Chicken

### Ingredients:

Chicken (500g, boneless), butter (3 tbsp), tomato puree (1 cup), fresh cream (1/2 cup), ginger-garlic paste (1 tbsp), red chili powder, turmeric, garam masala, kasuri methi, salt.

### Preparation:

Marinate chicken with ginger-garlic paste, chili powder, salt and yogurt for at least 30 minutes.

### Cooking Method:

Heat butter in a pan, lightly cook marinated chicken and keep aside. In the same pan, add tomato puree, spices and cook until oil separates. Add chicken back, simmer for 10–15 minutes, add cream and kasuri methi. Serve hot with naan or rice.

## Paneer Tikka

### Ingredients:

Paneer cubes (250g), thick yogurt (1/2 cup), ginger-garlic paste, red chili powder, turmeric, garam masala, lemon juice, oil, salt.

### Preparation:

Whisk yogurt with spices and lemon juice. Coat paneer evenly and marinate for 30 minutes.

### Cooking Method:

Skewer paneer and grill in oven or roast on tawa until golden brown. Brush with oil while cooking. Serve with mint chutney and onions.

## Masala Dosa

### Ingredients:

Fermented dosa batter, boiled potatoes, onions, mustard seeds, curry leaves, turmeric, green chilies, oil, salt.

### Preparation:

Mash potatoes lightly. Prepare tempering using oil, mustard seeds, curry leaves and onions, then add potatoes and spices.

### Cooking Method:

Spread batter thin on hot tawa. Cook till crispy, add potato masala, fold and serve with sambhar and coconut chutney.

## Biryani

### Ingredients:

Basmati rice, chicken/mutton/vegetables, yogurt, fried onions, saffron milk, whole spices, mint, coriander.

### Preparation:

Marinate meat or vegetables with yogurt and spices. Soak rice for 30 minutes.

**Cooking Method:**

Parboil rice. Cook marinated curry separately. Layer rice and curry with fried onions and saffron. Dum cook on low heat for 20–25 minutes.

## Chole Bhature

**Ingredients:**

Chickpeas, onions, tomatoes, chole masala, ginger-garlic paste, flour, yeast, oil.

**Preparation:**

Soak chickpeas overnight and pressure cook. Prepare dough for bhature and rest it.

**Cooking Method:**

Cook chickpeas in spicy onion-tomato gravy. Roll and deep fry bhature until fluffy. Serve hot with onions and pickle.

## Rajma Chawal

**Ingredients:**

Kidney beans, rice, onions, tomatoes, cumin seeds, ginger-garlic paste, spices.

**Preparation:**

Soak rajma overnight and pressure cook until soft.

**Cooking Method:**

Prepare thick gravy using onion-tomato base. Add rajma and simmer for 20 minutes. Serve with steamed rice.

## Samosa

**Ingredients:**

Potatoes, peas, flour, cumin seeds, coriander seeds, garam masala, oil, salt.

**Preparation:**

Boil and mash potatoes. Prepare spiced filling using cumin and peas.

**Cooking Method:**

Stuff filling in dough cones. Deep fry on low heat until crisp and golden. Serve with chutney.

## Palak Paneer

**Ingredients:**

Spinach, paneer cubes, onions, tomatoes, garlic, garam masala, cream, oil.

**Preparation:**

Blanch spinach and blend into smooth puree.

**Cooking Method:**

Cook onion-tomato base, add spinach puree and spices. Add paneer and simmer. Finish with cream.

## Aloo Paratha

**Ingredients:**

Wheat flour, boiled potatoes, green chilies, coriander, spices, butter.

**Preparation:**

Mash potatoes with spices and herbs.

**Cooking Method:**

Stuff filling into dough, roll gently and roast on tawa using butter. Serve with curd and pickle.

## Gulab Jamun

**Ingredients:**

Milk powder, all-purpose flour, sugar, cardamom, ghee, water.

**Preparation:**

Prepare sugar syrup with cardamom and keep warm. Make soft dough balls.

**Cooking Method:**

Fry balls on low heat until golden brown. Soak immediately in warm sugar syrup. Serve warm or chilled.