

Naui-Approved Recipes



Nani-approved

Aloo Gobi

PREP TIME
15 mins



COOK TIME
45 mins



INGREDIENTS

2 tbsp. sunflower oil
1 tsp. coriander
1 tsp. garam masala
½ tsp. turmeric powder
¼ tsp. chili powder (or cayenne pepper)
3 yellow potatoes
1 small onion
1 head of cauliflower
Kosher salt
Freshly ground black pepper
Chopped cilantro

INSTRUCTIONS

Heat sunflower oil over medium-high heat in a large skillet.

Cut cauliflower and potatoes into similar sizes. → equal sizes = equal cook time

Add cumin and coriander powder to the hot oil and cook until fragrant. Do not let it burn.

Dice onions and add to the oil. → Cook on lower heat to avoid browning them
Cook until translucent.

Add cauliflower and potato and mix well with the spices.

Reduce heat and add a lid to the skillet to help the vegetables cook. The steam will help the vegetables cook faster. → If they don't seem cooked, add a little water & cook until tender

Add turmeric and chili/cayenne powder.

When potatoes and cauliflower are tender, add a little oil and fry if you'd like your final dish crispy.

If you would like more gravy, add a little water and cook without a lid for a thicker gravy.

Finish with garam masala and mix. Garam masala is already made with roasted spices so it doesn't need to cook. (Skip this if you want to keep the flavors simple)

Garnish with cilantro to serve. If you made it with a little gravy, serve with rice. If not, serve with roti.

(Garnish with dried fenugreek leaves to help with digestion)



This recipe has been deliberated and fixed to perfection by our resident Nanis, who have been sourced from near and far.

Navi-approved

Butter Chicken

PREP TIME
30 mins



COOK TIME
30 mins



INGREDIENTS

Marinade

* 1 pound, about 2–3 boneless, skinless chicken breasts, cut into ¾-inch chunks

** 1 tbsp. ginger-garlic paste

½ cup full-fat yogurt

1 tsp. turmeric powder

1 tsp. chili powder

1 tsp. cumin powder

1 tsp. salt

2 tsp. garam masala

1 tbsp. oil

2 tbsp. butter

1 medium onion

3 cloves garlic

2 diced tomatoes (use fresh tomatoes)

1 tbsp. garam masala

1 tsp. paprika – it mimics kashmiri chili

1 tsp. dried fenugreek (kasuri methi)

1 tsp. salt

Pinch of sugar

1 green chili

1 handful chopped coriander leaves

1 bay leaf

¼ tsp. black pepper

*** ½ cup heavy cream

Hot cooked rice

And naan for serving

* ½ lb of paneer to keep it meatless

** Skip if you use paneer

*** OR soak 20 cashews in ½ cup of hot water for 20 mins and blend

INSTRUCTIONS

Soak cashews in hot water for 20–30 mins. If using cream, skip this step.

Use cashew paste whenever you can to keep it healthy.

Add your chicken along with yogurt, ginger-garlic paste, garam masala, turmeric, cumin, chili powder and salt. Let it marinate for 20–30 mins (minimum).

Better if it's overnight.

If you are making this meatless, just chop your paneer.

Chop your tomatoes.

Blend the cashew mix and keep aside.

Add the tomatoes to the blender and get a smooth paste. No need to remove the skin.

Don't add any water to the tomatoes. Keep aside.

The gravy takes the longest time. Be patient. It's the most important part of the flavor.

Melt the butter and add oil to avoid it from burning. Add the bay leaf and cook until fragrant.

Sauté the ginger-garlic paste until fragrant.

Add tomato puree and cook until it becomes a thick paste. Add paprika and mix well. This step takes the longest.

Add blended cashew and keep cooking until oil leaves the sides of the paste. Do this on low heat and keep stirring as it cooks.

Start with ½ cup water and simmer. When it boils, add chili and salt. Cook until the gravy thickens.

Add more water to make a thinner gravy

Add a pinch of sugar in if tastes too sour.

Pan fry your marinated chicken and get a nice sear on it.

It will continue to cook in the gravy

If using paneer, simply add to the sauce and stir.

Pan fry the paneer for an added texture

Finish with garam masala, dried fenugreek leaves and cream.

Mix and it's ready to serve.



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Nani-approved

Pakoras

PREP TIME
15 mins



COOK TIME
10 mins



INGREDIENTS

1 cup chickpea flour
1 tsp. salt

(* ½ tsp. ground turmeric,
½ tsp. chili powder,
½ tsp. garam masala
¾ cup water

1 quart oil for deep frying
½ head cauliflower florets
2 onions, sliced into rings

1 eggplant

1 potato

) *Remove for South
Indian style

INSTRUCTIONS

Mix chickpea flour with ¼ teaspoon
chili powder and 1 teaspoon salt.

↪ Add for North Indian style:
chili powder, turmeric powder
and garam masala

Add water slowly and until it becomes batter.

You want the batter to coat your fingers
but also be a thin layer. Not a thick one.

This batter works well with a
lot of vegetables. Be sure to boil
ones that take longer to cook

Heat the oil in a large heavy-base *'kadai'.

Test if the oil is ready by dropping a small drip of
the batter. If it quickly cooks, then the oil is ready.

If it rises to the top fast, it is ready! ↪

Coat the vegetable slice in the batter and quickly
drop into the oil. To avoid oil splashing, drop it
alongside the side of the pan. It'll almost slide the
battered vegetable into the saucepan.

Flip the pakora as you cook so it colors evenly.

You know you have enough oil when it submerges
in the oil – it'll cook all the way through and nothing
will be raw.

*A deep-sided, flat-bottomed
pan that is similar to a wok



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