

Delicious Indian Takeout Recipes

Vegetable Fritters (Bajji/Pakora/Pakoda)

Serves: 3-4 | Preparation Time: 10 minutes | Cooking time: 15 minutes

Ingredients

- 2 cups vegetables of choice (broccoli or cauliflower florets, potato, onion, etc.)
- ½ cup water
- Oil for frying
- For bajji flour
- 2 cups gram flour
- 2 tablespoons rice flour
- 1 teaspoon red chili powder
- ⅛ teaspoon baking soda
- ¼ teaspoon salt

Directions

1. Cut the vegetables into small pieces or thin slices. Pat dry with paper towels, if needed.
2. In a bowl, combine the bajji flour ingredients.
3. Make a well in the center and gradually add water, a few tablespoons at a time, while stirring and pressing out any lumps with the back of a ladle or spoon.
4. Heat the oil in a kadai or wok over medium-high heat. The oil should be about 2 inches deep.
5. Drop small amounts of the vegetables at a time into the batter and coat evenly.
6. Drop into the hot oil and fry evenly until golden brown.
7. Remove from oil and drain over paper towels.
8. Best served hot, with chutney or ketchup.

Indian Flatbread (Naan)

Serves: 4-6

Preparation Time: 2 hours (includes resting and proofing of dough)

Cooking Time: 30 Minutes

Ingredients

- 1 tablespoon sugar
- ½ teaspoon instant yeast
- 1 cup water or as required
- 3 cups wheat flour (*atta*), divided
- 3-4 tablespoons yogurt
- 2 tablespoons butter, softened or ghee
- ¾ teaspoon salt
- Sesame seeds or nigella seeds/onion seeds (*kalonji*), optional

Directions

1. In a medium bowl, combine the sugar, yeast, and water. Stir.
2. Add 1 cup of the wheat flour and stir to make a dough.
3. Cover and let rest for 40-45 minutes.
4. Add the remaining flour, yogurt, butter and salt.
5. Knead into a smooth dough. Adjust the consistency by adding a little flour (if too sticky) or water (if too dry).
6. Place it in a bowl, cover, and let it rise for 25 to 30 minutes.
7. Divide the dough evenly (about 12-14 pieces) and roll it into balls. At this point, you may sprinkle some sesame or nigella seeds into the dough while rolling.
8. Cover and allow to it rise or proof for 15-20 minutes.
9. Roll into small circles, about ⅛- to ¼-inch thick. Cover with a towel.
10. Heat up a *tawa* or flat pan.

Without the traditional *tandoori* oven, you can cook the *naan* over the stovetop in two ways:

First Method

11. Place a circle of dough on the *tawa*. When it begins to bubble, flip it over.
12. When the other side is cooked, pick up the *naan* with a pair of tongs and hold it directly over the flame (set the *tawa* aside for a while). Flip over when the *naan* puffs up. The *naan* should have brown spots all over.
13. Spread with some butter or ghee. Serve immediately or place in a casserole dish to keep warm and moist before serving.

Second Method (For this, DO NOT use a nonstick tawa)

11. Moisten the top of a circle of dough with about a teaspoon or two of water. This will make it stick to the *tawa*, so you can turn the pan without having the bread fall off.
12. Place the *naan* circle wet side down, on the *tawa*.
13. When the top or visible side begins to darken slightly, that means the other side is cooked.
14. Hold the handle of the *tawa* and flip the whole pan over so that the top side of the *naan* is directly over the flame. Position the pan in such a way that the *naan* can be reached by the flame and, at the same time, you can still see it cooking (pan should be slightly slanted over the flame). When the side exposed to the flame begins to bubble and is covered with brown spots, the *naan* is cooked.
15. Spread with some butter or ghee. Serve immediately or place in a casserole to keep warm and moist before serving.

Lamb Vindaloo

Serves: 8 | Preparation Time: 15 minutes | Cooking Time: 1 hour 45 minutes

Ingredients

For spice paste:

- 6 tablespoons grainy mustard
- 4 teaspoons ground cumin
- 4 teaspoons turmeric powder
- 1 ½ teaspoons cayenne pepper, or according to taste
- 2 tablespoons red wine vinegar

For lamb:

- 4 pounds boneless lamb shoulder, cut into 1 ½-inch cubes
- 4 tablespoons mustard or vegetable oil, divided
- Salt and pepper
- 1 large sweet onion, diced
- 12 cloves garlic, minced
- 3 cups coconut milk
- 1 cup water

For garnish:

- Fresh cilantro, chopped

Directions

1. Combine the spice paste ingredients and set it aside to allow the flavors to meld.
2. Rub lamb chunks with 2 tablespoons of oil. Season with salt and pepper.
3. Heat a large pot to medium-high heat and sear the lamb cubes in batches, until well-browned. Remove from pot and set aside.
4. Add the remaining oil to the same pot.
5. Cook the onion until tender (about 5 minutes).
6. Add the garlic and sauté until fragrant (about 1 minute).
7. Add the spice paste and sauté for another minute.
8. Pour in the coconut milk and water, and return the lamb to the pot. Add more water, if needed, to cover the lamb.
9. Bring it to a simmer and reduce the heat to medium-low.
10. Continue simmering until the meat is tender (about 1 ½ hours).
11. Garnish with cilantro and serve with rice.

Butter Chicken (Murgh Makhan)

Serves: 6 | Preparation Time: 15 minutes | Cooking Time: 45 minutes

Ingredients

- 1 cup butter, divided
- 1 onion, minced
- 1 tablespoon minced garlic
- 1 ½ pounds boneless skinless chicken breast, cut into bite-sized chunks
- 2 tablespoons vegetable oil
- 2 tablespoons *tandoori masala*
- 1 (15-ounce) can tomato sauce
- 3 cups heavy cream
- 2 teaspoons salt
- 1 teaspoon cayenne pepper
- 1 teaspoon *garam masala*

Directions

1. Preheat the oven to 375°F.
2. Take about 2 tablespoons of the butter and melt it in a karahi (or any skillet) over medium heat.
3. Add the onion and garlic and cook for 15 minutes, stirring occasionally, or until the onion becomes dark brown in color.
4. In a bowl, combine the chicken with the oil and toss to coat. Add the tandoori masala and mix well.
5. Arrange the chicken pieces in one layer on a baking sheet.
6. Bake for about 12 minutes, or until the chicken is thoroughly cooked.
7. In another pan, melt the rest of the butter over medium-high heat.
8. Stir in the tomato sauce, cream, salt, cayenne, and garam masala.
9. Reduce the heat to medium low and simmer for 30 minutes.
10. Add the caramelized onion and the baked chicken, and simmer for 5 minutes.

Spiced Cauliflower & Potatoes (Aloo Gobi)

Serves: 8-10 | Preparation Time: 10 minutes | Cooking Time: 15-20 minutes

Ingredients

- 4 cups cauliflower, broken into florets
- 2 teaspoons vegetable oil
- ¼ teaspoon mustard seeds
- ¼ teaspoon cumin seeds
- 5 curry leaves
- 1 green chili, finely chopped
- ½ onion, finely diced
- ½ teaspoon ginger garlic paste
- 1 medium tomato, diced
- 2 medium potatoes, cut into cubes
- 1 celery stalk, diced
- ¼ teaspoon turmeric powder
- ½ teaspoon chili powder
- ¼ teaspoon coriander powder
- ½ teaspoon green mango powder (*amchoor*)
- 1 teaspoon fenugreek seeds
- ¼ teaspoon *garam masala* powder
- Salt, to taste
- Cilantro leaves, for garnish

Directions

1. Soak the cauliflower florets in hot salted water. Drain, and pat dry with towels.
2. Heat the oil in a nonstick pan. Add mustard seeds, cumin seeds, and curry leaves until they crackle.
3. Add the chopped green chilies, celery, and onion and stir-fry until the onions turn golden brown.
4. Stir in the ginger garlic paste and tomato, and sauté until fragrant.
5. Add potatoes, turmeric, red chili powder, coriander powder, green mango powder, fenugreek seeds, garam masala, and salt. Stir and cover. Simmer over low heat, about 3 minutes.
6. When the potatoes are half cooked, add the cauliflower.
7. Cover and cook for another 3-5 minutes. Sprinkle with water, if needed, to prevent the mixture from drying out.
8. Garnish with cilantro leaves. Serve with rice, poori, or curry.

Chickpeas in Tomato Sauce (Chana/Chole Masala)

Serves: 4 | Preparation Time: 20 minutes | Cooking Time: 20 minutes

Ingredients

- 1 tablespoon coconut oil
- 1 teaspoon cumin seeds
- 1 yellow onion, chopped
- 5 cloves garlic, minced
- 1 tablespoon fresh ginger, peeled and minced
- 1 green Serrano pepper, minced and seeded
- 1 ½ teaspoons *garam masala*
- 1 ½ teaspoons ground coriander
- ½ teaspoon ground turmeric
- ¾ teaspoon fine-grain sea salt
- ¼ teaspoon cayenne pepper (optional)
- 1 (28-ounce) can whole peeled tomatoes, undrained
- 2 (14-ounce) cans chickpeas, drained and rinsed
- Lemon wedges, for garnish
- Fresh cilantro, chopped, for garnish
- 1 lemon, cut in wedges

Directions

1. Heat a large saucepan or Dutch oven over medium heat. If a drop of water sizzles when it hits the pan, the temperature is just right.
2. Add the oil, reduce the heat to medium-low, and add the cumin seeds. Oil that is too hot will burn the seeds.
3. Stir the seeds until they turn golden and fragrant, about 1-2 minutes.
4. Adjust the heat to medium.
5. Add the onion, garlic, ginger and Serrano pepper. Stir-fry for 5 minutes.
6. Add the garam masala, coriander, turmeric, salt, and cayenne (optional), and cook for 2 more minutes.
7. Add the tomato with its liquid. As you stir, break the tomato into smaller pieces with the spoon.
8. Adjust the heat to medium-high and add the chickpeas.
9. Bring the pot to a simmer and cook for 10 minutes.
10. Adjust the flavor with salt and spices, according to taste.
11. Garnish with cilantro.
12. Serve with steamed rice and lemon wedges.

***These recipes and more are found in Lina Chang's *Indian Takeout Cookbook: Favorite Indian Food Takeout Recipes to Make at Home*. To get your copy, click on the cover below or click [here](#).

