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Next

Best indian veg dinner menu for guests

Want to cook delicious vegetarian dinner recipes - here is the list of 15 best indian vegetarian dinner recipes from creamy dal makhani to vegetable biryani and many more. These vegetarian recipes are not only super delicious but also very easy vegetarian dinner party recipes. [Also check : 13 best indian lunch recipes This quick and easy kadai paneer recipe makes each foodie reach to heaven. This kadhai paneer is so spicy and delicious you'll definitely want to make this tonight. Just pair with hot parathas and you'll be good to go. | Also check : 4 best biryani recipes Matar Paneer Matar paneer, deliciously easy vegetarian dinner recipes you must try tonight. Here fresh paneer cube simmered in spicy matar gravy. To perfectly cook this mutter paneer at home follow step by step instructions mentioned below. | Also check : 15 best indian dinner recipes Chilli Paneer Do you love indo chinese cuisine? If yes, then must try this chilli paneer recipe, which is super delicious and very easy to make at home. Serve hot with roti, veg fried rice, hakka noodles whatever you like. | Also check : 9 best punjabi recipes Dum Aloo Want to cook quick vegetarian dinner recipes then must try this restaurant style dum aloo recipe. Fried potatoes cooked in deliciously rich creamy gravy is sure to satisfy any palate. This spicy and creamy vegetarian gravy recipe will leave you craving for more. | Also check : 12 best indian sweet recipes Punjabi Chole Want to cook protein rich dinner recipe? Then try thy Punjabi chole recipe, loved by every Indians. In india almost all dhabbas have this chole masala on their menu. I'm confident if you cook this chole masala perfectly it will be your best vegetarian dinner recipe. For proper tips and tricks to cook this punjabi chole at home follow the below instructions. Chana Masala Chana masala another protein-rich vegetarian dinner recipes as it will help you feel full for longer. Cook your meals together with some boiled chickpeas, some spicy aromatic onion tomato mixtures. Garnish this chana masala with some fresh coriander leaves before serving. | Also check : 30 most popular north indian recipes Dal makhani one of the hottest selling vegetarian dish in every indian restaurants. The creamy dal makhani made with black urad dal, aromatic masalas and lots of creams. To cook this menu as a vegetarian dinner recipe you should follow below step by step instructions. I bet if you perfectly cook this dal makhani it will surely impress your family. Veg Biryani Layered with long grain fragrant parboiled basmati rice, saffron milk, rose water, kewra water and desi ghee on top of the vegetable gravy, which then cooked in dum style. This mouth-watering vegetable biryani recipe sure to satisfy every vegetarian person who loves biryani. | Also check : 23 best indian food recipes Veg Manchurian This veg manchurian gravy is one of the popular vegetarian recipes in indo chinese cuisine. Fried vegetarian balls tossed in hot and spicy manchurian sauce. Serve this recipe with hakka noodles, veg fried rice whatever you like. | Also check : Top 6 indian chaat recipes Rajma Masala Try this creamy rajma masala as your vegetarian dinner party recipe. Packed with kidney beans and a cheesy mix, just serve the tortillas with a sensational salsa and you're good to go. So interesting and delicious, your family won't even guess they're healthy! | Also check : 9 best non veg recipes This vegetable pulao is one of the quick vegetarian hero at your dinner table. This nutritious and wholesome meal packed with soybean, green peas, carrot, bell pepper, french beans, coriander leaves and a mixture of aromatic spices. For proper tips and trick to preparing this pulao at home, you have to follow the below step by step instructions. This veg fried rice recipe is just yum, it is one of my favorite rice dish that i usually cooked for dinner on most the weekends. Parboiled long grain rice tossed with your favorite partially cooked vegetables and fragrant with black pepper and nutmeg powder is sure to please everyone at the dinner table. Palak Paneer Palak paneer, a healthy vegetarian recipe perfect dish for your dinner menu. It is a very quick vegetarian dinner recipe where fresh paneer cube simmered in creamy palak gravy flavor with a few indian spices. To cook, this yummy dish for dinner follow instructions carefully. Shahi Paneer This shahi paneer curry is my favorite. It is very easy to make and so delicious, made with tomato puree a lot of aromatic spices and creams. This restaurant style shahi paneer is favorite among every indians, it is easily available in most indian restaurants and festivals. You can team this shahi paneer with naan, roti, paratha whatever you like. Our 15 best vegetarian dinner recipes are sure impress you. Try these delicious dish one by one in your everyday dinner menu. Do let us know, which one of these vegetarian dinner recipes you loved most in the comment section below. Most Popular Recipes Recipe Card Friends and blog readers often ask me what dishes to pair together when creating a menu. While there are no set rules, I typically aim to serve dishes that differ in taste and texture. I pair a "wet" dish (e.g., Butter Chicken) with a "dry" dish (e.g., Corn Kadai). And I also try to include a good variety of vegetarian and non-veg. Take a look at my sample menus below, and feel free to switch recipes out! Check out all of my Indian Recipes and all of my Instant Pot Recipes. Nearly all of the recipe suggestions in my sample menus are Instant Pot recipes because they are easy to make and perfect for parties! This photo is from my husband's birthday lunch (2018). We had around 20 friends over (half adults, half kids) and what you see is our lunch. Before serving lunch, I served store-bought samosas, pani puri, and chicken bhuna. Snacks/Appetizers Before I get into what to serve for lunch or dinner, I want to talk about snacks. Depending on the type of event you're planning, you might want to have some snacks. If you're having a small dinner with a few friends, you can skip this part. But if you're having a party with several guests, you'll want to include snacks. It's very common during "Indian parties" to serve a few different appetizers. This way, you have food ready for friends to munch as soon as they arrive. They can enjoy the snacks while you wait for all of your guests to arrive. I personally love having a table filled with a few appetizers - at least two vegetarian and one non-veg. I think snacking on apps is the most fun time during a party because you get to walk around and socialize between bites. This is from our Diwali 2021 party (12 adults, 13 kids). I put desserts on the table along with savory snacks (normally I put dessert out later but it was Diwali). On my table were the following snacks: pani puri, onion pakoras, potato pakoras, chicken kebabs, and homemade chutneys. For dessert: oreo fudge, milk burfi, kalakand, coconut burfi, gajar halwa. Here are some ideas for snack and appetizers: Here are all of my appetizer recipes and chaat recipes. Lunch and Dinner Serve the following with each menu listed below: Here are Several Sample Menu Plans: Lunch Party Menu (as pictured in the very top photo of me standing by my kitchen island) This is the menu from the photo above of me standing next to several dishes. On the day this photo was taken, we had around 12 adults and 11 kids at our place, and so I doubled all the recipes below in my 6 quart Instant Pot. We had a good amount of leftovers (except for the butter chicken). Everyone finished all the snacks I mentioned in the snack section, so if you're not going to serve snacks, you likely won't have leftovers. (For this particular event, I prepped/cooked everything needed for the snacks as well as the butter chicken, keema, and langar dal the day before. I cooked the korma, aloo beans, and matar pulao the morning of the party). Fancy Dinner Party Menu Fancy Dinner Party Menu (All Vegetarian) Holiday Menu See all Indian Holiday Recipes here. Holiday Menu 2 See all Indian Holiday Recipes here. Weeknight Menu Vegan Menu *substitute ghee with coconut oil and heavy cream with full-fat canned coconut milk Vegetarian Menu Keralite Menu Punjabi Menu Brunch Menu Fusion Brunch Menu (pictured below) On the day this picture was taken, we had 12 adults and 12 kids at the house. I decided to create a fusion menu with some Indian food and then a few American dishes like waffles and turkey bacon for the kids (and adults if they wanted). I tripled my recipes below for egg biryani, egg curry, and my breakfast skillet recipe and then doubled the recipes for chana masala and chicken stew. There were some leftovers but not an overwhelming amount - I always like to make extra food as it's better to have more than not enough. Since this was an early brunch, I did not serve any snacks/appetizers. (For this brunch, I prepped/cooked the chicken stew and chana masala the day before. I also made the egg curry sauce and the egg biryani rice the evening before - but I wanted the eggs to be fresh so I hard-boiled those the morning of the brunch and added them directly to the curry and the rice. I made the egg scramble that morning as well as the turkey bacon. I prepared the batter for the waffles and made those as guests arrived so they'd be nice and hot). Kid Friendly Recipes This one isn't a menu - just a shortlist of some kid-friendly recipes you may want to add to an existing menu. While kids can of course eat any Indian dish, I think these may be more well-received. Easy Onion Masala Menu ideas: Find all of my onion masala recipes here. If you make my onion masala in advance, you'll save A LOT of time and can easily throw together a meal impressive enough to feed guests! While the recipes below all call for onion masala - DO NOT WORRY - they taste different from one another, so they will NOT be similar in flavor. Onion Masala Brunch/Lunch Menu (vegetarian) Shakshuka Eggs or Sukhi Matar Anda Sabzi Toor dal Paneer Butter Masala Onion Masala Lunch/Dinner Menu (vegetarian) Egg Korma Aloo Methi Langar dal Onion Masala Lunch/Dinner Menu (non-veg) Chicken Bhuna or Chicken Saag Aloo Matar Langar dal Corn Kadai Onion Masala Kid-Friendly Menu Masala Pasta OR Indian Vegetable Lasagna Pav Bhaji Dessert & Chai Find all Indian Desserts Here. I shared some dessert ideas in some of the sample menus above, but you can find my Indian Instant Pot Desserts here and ALL of my Indian desserts (non-instant pot as well) here. Dessert is a must when having guests over! You can buy store-bought dessert or if you're looking for something very simple, try my Instant Pot Kheer! I also have a recipe for How to Make Chai for a Party in an Instant Pot, which is great for a large crowd. Chai is also easy to make on the stovetop. Depending on the crowd, you can offer chai before or after the event. I'll usually do some cocktail/drink to start the party then end with chai but totally your preference!

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