



Taste & Trails

Rajasthani green chilli pickle



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Chilli Pickle recipe: Prepare spicy Rajasthani green chilli pickle in 10 minutes

In today's episode, our energetic and ever-curious anchor, Prishika, is once again on her journey of "OWN Taste and Trial" to discover exciting new recipes. This time, she has a special surprise for her viewers—a dish that's not only interesting but also flavorful. According to Prishika, the recipe she will be sharing today is an essential staple found in almost every Indian household. Without it, our meals wouldn't be complete.

Prishika sets out to visit a friend's home to uncover the details of this delicious recipe. Her friend, Sneha, hails from a traditional Rajasthani family, and today, she will be sharing a classic Rajasthani recipe with us. Prishika receives a warm and heartfelt welcome from Sneha and wastes no time asking what special dish Sneha is going to prepare for her. Sneha reveals the secret: a quick and flavorful **Instant Chilli Pickle** that can be made in just 10 minutes.

Sneha's Rajasthani Instant Chilli Pickle Recipe

Sneha and Prishika head straight to the kitchen to begin preparing this instant, 10-minute chilli pickle. It's a simple recipe, yet packed with flavor. Here's what you'll need to get started:

Ingredients:

- 150 grams of long green chillies
- 2-3 tablespoons of Ganesh Marka Mustard Oil (Sneha prefers this brand for its rich flavor and traditional touch)
- 2-3 tablespoons of besan (gram flour)
- 1 teaspoon of cumin seeds (jeera)

- Salt, to taste
- 1 lemon (for fresh lemon juice)

Now, let's dive into the steps of this quick and easy chilli pickle.

Step-by-Step Guide to Making Instant Chilli Pickle

1. Prepare the Chillies:

Begin by taking the long green chillies and chopping them into small pieces. The smaller the pieces, the easier it is to ensure the flavours soak in perfectly. These green chillies are the stars of the recipe, providing a spicy kick that complements any meal.

2. Heat the Oil:

Place a kadhai (Indian wok) on the stove and let it heat up. Sneha swears by **Ganesh Marka Mustard Oil** for its authentic, traditional flavor. Once the kadhai is hot, add 2-3 tablespoons of the oil and let it heat thoroughly.

3. Add the Cumin Seeds:

When the oil is hot, toss in a teaspoon of cumin seeds. The cumin should sizzle and release its fragrant aroma. This is a crucial step, as the flavor of the cumin seeds will infuse into the oil, giving the pickle its unique taste.

4. Sauté the Chillies:

Now, it's time to add the chopped green chillies to the hot oil. Sauté the chillies on low flame until they become soft. Be patient here—allow the chillies to cook slowly so they absorb the oil's flavors without burning.

5. Add Besan (Gram Flour):

Once the chillies are soft, sprinkle 2-3 tablespoons of besan into the kadhai. Stir the besan well, ensuring it coats the chillies evenly. The besan will give the pickle its thick texture and help balance out the spiciness of the chillies.

6. Finish with Lemon Juice:

The final touch to this recipe is freshly squeezed lemon juice. Once the besan is well combined, squeeze the juice of one lemon into the mixture. This will add a tangy zing to the pickle, elevating its overall taste.

7. Cook for a Few More Minutes:

Cover the kadhai with a lid and let the pickle cook for a few more minutes on low flame. This helps all the ingredients blend together perfectly, giving the pickle its final rich flavor. And just like that, your **Instant Chilli Pickle** is ready!

Serving and Storing the Chilli Pickle

This pickle pairs wonderfully with hot parathas, pooris, and rotis. It's a great accompaniment to any meal, bringing a burst of spice and tanginess that enhances the flavors of the main

dish. What's even better is that this chilli pickle can be stored for up to 10 days in an airtight container in the fridge. The flavors get better with time, and the pickle does not spoil easily, making it a versatile addition to your kitchen.

As Prishika eagerly tastes the pickle, she declares it a hit. The combination of soft, spicy chillies, tangy lemon juice, and the richness of the besan creates a perfect harmony of flavors. She suggests everyone should try this recipe at least once because, let's be honest—pickles are a favorite ingredient in every Indian household!

The Secret Ingredient: Ganesh Marka Mustard Oil

During her conversation with Sneha, Prishika is curious about the delicious flavor and aroma of the pickle. She asks Sneha about the oil she uses, and Sneha proudly shares that she always uses **Ganesh Marka Mustard Oil**, specifically their mustard oil variant. She explains that the flavor and aroma of this oil add a special touch to any dish, and it's been a favorite in her family for generations.

“My mother-in-law used this oil, and now I continue the tradition in my kitchen,” Sneha says. She recommends Ganesh Marka Mustard Oil to all the viewers, citing its numerous health benefits and authentic taste. The oil's raw, mustardy flavor is what gives Rajasthani pickles their unique taste. Sneha believes that if you haven't tried this oil yet, you should give it a go for an enhanced culinary experience.

Why Every Indian Household Needs a Good Pickle Recipe

As Prishika and Sneha finish their discussion, one thing is clear: no Indian meal is complete without a pickle on the side. Whether it's a humble aloo paratha or a lavish Sunday lunch, a good pickle can transform any meal into a flavorful feast.

Pickles are not just a condiment in India; they are a cultural treasure passed down through generations. From spicy mango pickles to tangy lemon and chilli variations, each region in India has its own unique pickling traditions. In Rajasthan, where Sneha hails from, pickles are an integral part of the meal, often served with bajra roti or daal baati.

The beauty of a recipe like Sneha's Instant Chilli Pickle is its simplicity and speed. It captures the essence of traditional Rajasthani flavors but makes it accessible for today's fast-paced lifestyle. In just 10 minutes, you can whip up a fresh batch of pickle that lasts for days and adds that much-needed spice to your meals.

Conclusion: A Flavorful Recipe Hunt with Prishika

As Prishika wraps up her recipe hunt, she's visibly pleased with what she's learned and tasted today. The **Instant Chilli Pickle** not only met her expectations but exceeded them. With just a few basic ingredients and a dash of Ganesh Marka Mustard Oil, she's discovered a recipe that is quick, easy, and packed with flavor.

Prishika ends the episode with a heartfelt thanks to Sneha for sharing her family's recipe and reminds viewers to try making this chilli pickle at home. She also encourages everyone to explore their own culinary traditions and experiment with new flavors.

“Food is all about love and sharing,” says Prishika. “And this recipe, with its rich flavors and simple ingredients, proves that some of the best dishes are the ones made with heart.”

With that, Prishika bids farewell to her viewers, promising to return soon with another exciting recipe hunt. Until next time, happy cooking!



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