



Minnesota-Madras Vegetarian Hot Dish

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The GREAT
MINNESOTA
Recipe

INGREDIENTS

Layer 1 - Channa Masala

- Chickpeas – 2 cans
- Tomatoes – 3 medium sized
- Onions – 2 medium sized
- Cashews – 15 pieces
- Cardamom – 3 pods
- Cinnamon – ½ inch
- Cumin seeds – 2 tsp
- Turmeric – 2tsp
- Kashmiri chilli powder – 1/2 tbsp
- Chole masala – 2 tbsp
- Garam masala – 3 tsp
- Cilantro – to garnish
- Salt – ½ tsp
- Ghee – 2 tbsp

Layer 2 - Paneer Bhurji

- 1 tablespoon ghee
- 1/2 teaspoon cumin seeds
- 1/4 teaspoon hing asafoetida
- 1 medium red onion chopped
- 2 tbsp ginger-garlic paste
- 2 medium tomatoes de-seeded & chopped
- 1 teaspoon coriander powder
- 3/4 teaspoon garam masala
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder
- 3/4 teaspoon salt or to taste
- 2 blocks paneer crumbled, around 2 cups crumbled paneer

DIRECTIONS

Channa Masala

1. Add 2 tsp of ghee to a pan. Then add onion and sauté until it browns.
2. Then add green chili and tomato and salt and cashew nuts. Let this cook for 3 mins.
3. Grind to a fine paste.
4. In a pan, take 2 tsp ghee and add cumin seeds, cinnamon, chili powder, turmeric.
5. Then add the ground mixture and chole masala. Let this cook for 5 mins.
6. Now add the canned chickpeas after draining the liquid.
7. Then grind ½ cup coconut and cardamom seeds.
8. Add this to the mixture in the pan.
9. Let this all cook for 5 mins.
10. Finally add garam masala and garnish with cilantro.

Paneer Bhurji

1. Crumble the paneer and set it aside.
2. Heat oil and ghee in a pan on medium heat.
3. Then add the cumin seeds and let them sizzle for few seconds.
4. Then add the hing, chili powder, turmeric, ginger garlic paste, garam masala and stir.
5. Add the chopped onion and stir. Cook for 5 minutes until light browned.
6. Add the chopped tomatoes and cook for 3 minutes until softened.
7. Then add the crumbled paneer and mix everything together. Cook the paneer for 2 to 3 minutes. Do not over-cook else it will become rubbery and chewy.

Layer 3 - Roasted Veggies

Sweet Potato – 1
Butternut squash – 4-5 ozs
Red bell pepper – 2
Green bell peppers – 2
Cauliflower – 2 cups
Black pepper
Ghee
Salt

Layer 4 - Toppings

Cocktail or mini samosa – 16-20 pieces
Green chutney
Tamarind chutney
Cilantro
Cranberry sauce – 1 can
Kashmiri chili powder – 1 tsp
Coriander seeds – 2 tsp
Cumin seeds – 1 tsp

Roasted Veggies

1. Preheat the oven to 400F.
2. Massage cubed butternut squash and sweet potato in ghee. Add pepper and salt.
3. Bake it for 20 min. Turn in between.
4. Cut the bell peppers lengthwise and cut cauliflower.
5. Add 2 tsp ghee to a pan and saute all the vegetables including the squash and sweet potato for few minutes.

Toppings

Cranberry chutney:

1. Dry roast coriander seeds and cumin seeds for 2 mins.
2. Then crush them in a pestle or powder coarsely in a mixer.
3. In a pan take 2 tsp of ghee and then add cumin seeds, canned cranberry sauce and Kashmiri chili powder.
4. Let it all boil for 3 mins.
5. Then add the ground powder and turn off the stove.

Final assembly

1. Add channa masala to $\frac{1}{4}$ of the 9x13 baking pan and top it with 3 tbsps of chopped cilantro.
2. Then add $\frac{1}{4}$ inch of paneer bhurji. Add green chutney on top of this layer and spread it all around.
3. Top this layer with the roasted vegetables. Then add more cilantro and green chutney.
4. Finally top it with samosas (arranging just like how tater tots would be arranged).
5. Add mozzarella cheese.
6. Bake for 30 minutes.
7. After 30 minutes, remove from oven and let it rest for 10 minutes.
8. Then top the hot dish with more chopped cilantro, green chutney, tamarind chutney, cranberry chutney and finally with sev.