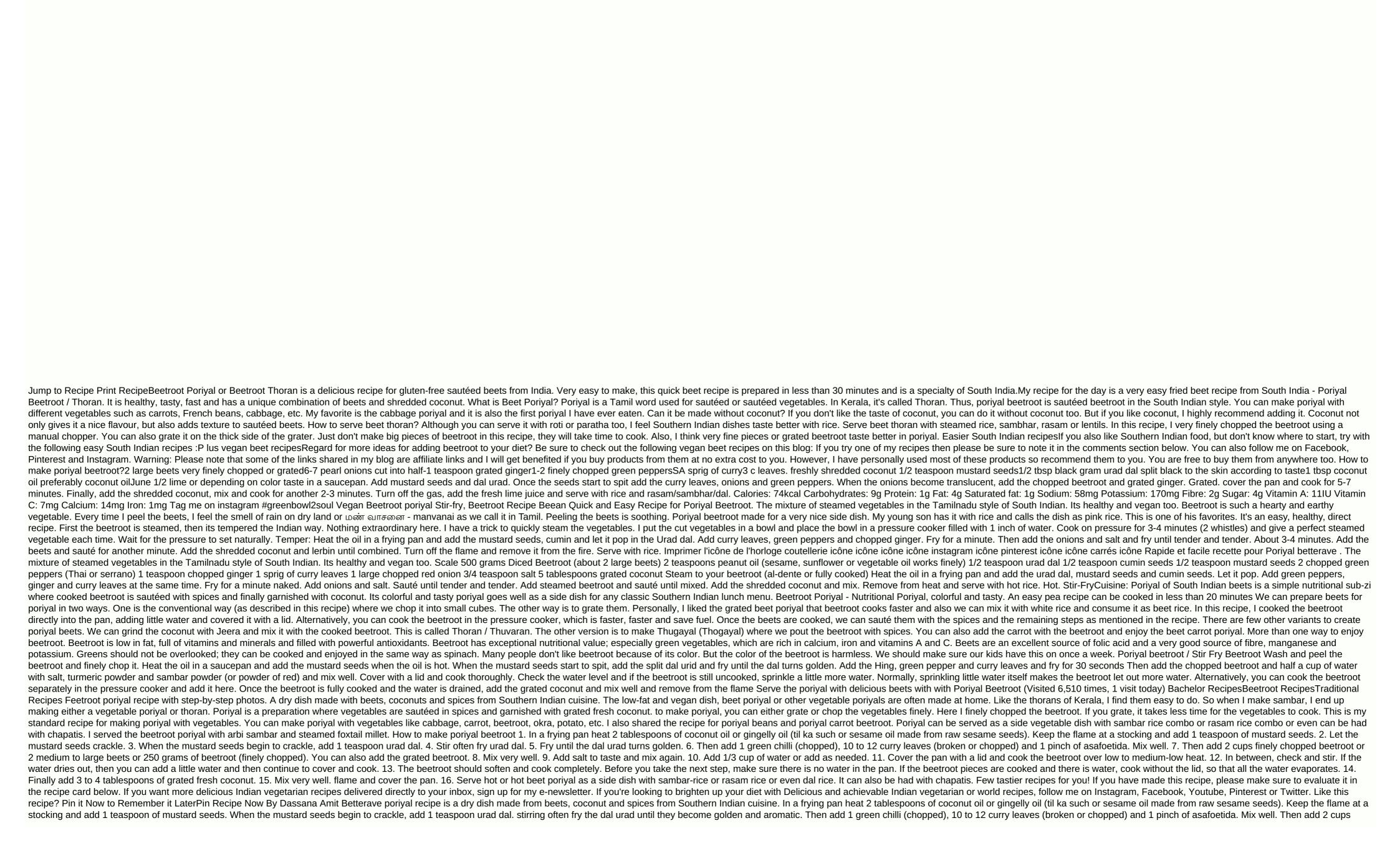
Beetroot poriyal in tamil pdf

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finely chopped beetroot or 2 medium to large beetroot or 250 grams of beetroot (finely chopped). You can also add the grated beetroot. Add salt to taste and mix again. Add 1/3 cup of water or add as needed. Cover the pan with a lid and cook the beetroot over low to medium-low heat. In between, check and stir. If the water dries out, then you can add a little water and then continue to cover and cook. The beetroot should soften and cook completely. Before you take the next step, make sure there is no water in the pan. If the beetroot pieces are cooked and there is water, cook without a lid, so that all the water evaporates. Finally add 3 to 4 tablespoons of grated fresh coconut. Mix very well. Turn off the flame and cover the pan. Serve hot or hot beet poriyal as a side dish with sambar-rice or resam rice or even dal rice. Can also be had with chapatis. Like our videos? Then follow and subscribe to us on youtube to get the latest video recipe updates. All of our content and photos are copyrighted. Please do not copy. As a blogger, if you want to adapt this recipe in your own words and give a clickable link back to the recipe on this URL. Url.

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