

# The Top 50 Most Delicious Indian Appetizer Recipes

Indian cuisine is known for its rich flavors, vibrant colors, and diverse ingredients. From street food to fine dining, Indian appetizers hold a special place in our hearts, tantalizing our taste buds with their explosion of flavors. In this article, we present to you the top 50 most delicious Indian appetizer recipes that will leave you craving for more.



## 1. Samosa

Samosa, a popular Indian street food, is a deep-fried pastry filled with savory potatoes, onions, and spices. Its crispy exterior and flavorful filling make it one of the most loved Indian appetizers worldwide.

**Indian Appetizers: The Top 50 Most Delicious  
Indian Appetizer Recipes (Recipe Top 50's Book**



**36)** by Shanti Kapoor (Kindle Edition)

★★★★☆ 4.1 out of 5

Language : English  
File size : 5881 KB  
Text-to-Speech : Enabled  
Enhanced typesetting : Enabled  
Print length : 125 pages  
Screen Reader : Supported



## 2. Chicken Tikka

Chicken tikka is a mouthwatering dish where boneless chicken pieces are marinated in yogurt and spices, then grilled to perfection. This appetizer is perfect for meat lovers who crave a burst of flavors.

## 3. Papdi Chaat

Papdi chaat is a delightful amalgamation of crispy papdi (fried flour crackers), chickpeas, yogurt, mint chutney, and tamarind chutney. This tangy and spicy Indian appetizer will make your taste buds dance with joy.

## 4. Paneer Tikka

Paneer tikka is a delectable vegetarian appetizer where cubes of paneer (Indian cottage cheese) are marinated in a blend of spices and grilled to perfection. It's a great option for those looking for a vegetarian alternative to chicken tikka.

## 5. Aloo Tikki

Aloo tikki is a popular Indian street food that consists of mashed potatoes mixed with spices, formed into patties, and shallow fried until golden and crispy. Served with chutney, it's a hot favorite among food lovers.



## 6. Dhokla

Dhokla is a steamed savory cake made from fermented rice and chickpea flour. It is typically served with green chutney and a sprinkle of grated coconut. With its spongy texture and tangy taste, dhokla is a must-try Indian appetizer.

## 7. Bhel Puri

Bhel puri is a popular street food snack that combines puffed rice, sev (crispy fried noodles), chopped vegetables, tangy chutneys, and spices. It's a lip-smacking appetizer that offers a burst of flavors and textures in every bite.

## 8. Hara Bhara Kabab

Hara bhara kabab is a vegetarian appetizer made from spinach, peas, potatoes, and a blend of aromatic spices. These green kababs are not only delicious but

also packed with nutrients, making them a guilt-free indulgence.

## **9. Crispy Fried Chicken**

Crispy fried chicken is a popular Indian appetizer loved by people of all ages. The chicken is marinated in a flavorful mix of spices, coated in breadcrumbs, and deep-fried until golden and crispy. It's an absolute treat for fried chicken enthusiasts.

## **10. Pani Puri**

Pani puri, also known as golgappa, is a beloved Indian street food snack. It consists of crispy puris (hollow deep-fried dough balls) filled with a spicy and tangy water, accompanied by a flavorful chutney. The explosion of flavors in your mouth with each bite is an unforgettable experience.

## **11. Masala Vada**

Masala vada, also known as paruppu vadai, is a South Indian appetizer made with chana dal, onions, and aromatic spices. These crispy fritters are perfect for tea time or as an evening snack to satisfy your cravings.

## **12. Veg Cutlet**

Veg cutlet is a versatile and flavorful appetizer made from a mixture of vegetables, spices, and breadcrumbs. The mixture is shaped into patties and shallow fried until golden brown. Enjoy these crispy delights with your favorite chutney or sauce.

## **13. Tandoori Prawns**

Tandoori prawns are succulent and juicy prawns marinated in a blend of spices and cooked in a tandoor (clay oven). The smoky flavors and tender texture make them an irresistible appetizer for seafood lovers.

## 14. Ghugni

Ghugni is a popular street food in Eastern India, particularly in West Bengal and Odisha. It is a spicy curry made from dried yellow peas, served with toppings like onions, green chilies, and tamarind chutney. Ghugni is typically enjoyed with toasted bread or puris.

## 15. Chicken 65

Chicken 65 is a fiery and flavorful appetizer from South India. It consists of deep-fried chicken pieces marinated in a tangy and spicy sauce. Whether it's a party or a casual evening, Chicken 65 never fails to impress.

These are just a few of the top 50 most delicious Indian appetizer recipes that you can try at home or find in reputable Indian restaurants. Indian cuisine offers an endless array of appetizers, each with its own unique blend of flavors and textures.

Now that you have a list of Indian appetizers to explore, gather the necessary ingredients, follow the recipes, and let your kitchen transform into a mini Indian food festival. Get ready to impress your friends and family with your culinary skills!

Remember, appetizers are the perfect way to kickstart a meal or enjoy them as standalone snacks. So, get ready to embark on a delicious journey through the vibrant world of Indian cuisine!

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This recipe book consists of the best appetizer recipes from both the northern and southern states of India. The techniques of cooking and ingredients vary between these two regions; this helps to bring a wide diversity in terms of flavor and taste. Indian appetizers are mostly fried, served hot and accompanied with a number of chutneys. These spicy starters get all your taste buds activated in preparation for the main course. They are also delicious when eaten as a snack during a movie or served as party treats.

### **Easy to follow steps!**

Each of the recipes has easy to follow steps allowing anyone to make and enjoy them in no time at all.

### **Tried, Tested and SO GOOD!**

These recipes have all been tried out by us and we LOVE each and every one of them.

So what are you waiting for?! Get to it and munch on some Indian appetizers!



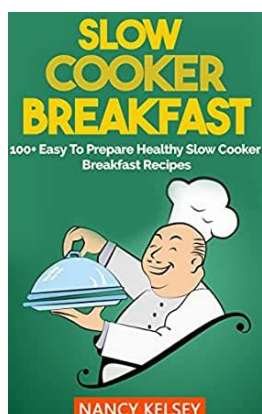
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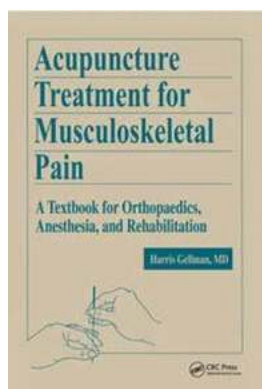
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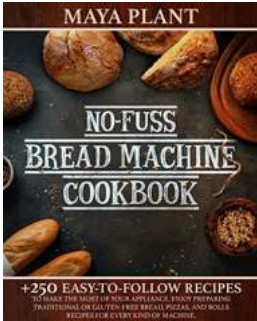
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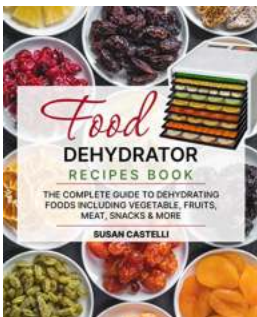
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