

# FOOD IN SOUTH INDIA

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### **Street food of Chennai - Wikipedia**

The famous traditional south Indian breakfasts like idli, vada and masala dosa was invented in Karnataka in the temple streets of.

### **South Indian cuisine - Wikipedia**

BEST FOOD'S IN SOUTH INDIA 1. BIRYANI: Biryani is the evergreen classic food which liked by all segment and age group of people in chennai and around the.

## **South Indian Recipes | South indian food | South indian dinner recipes**

While South Indians are not afraid to experiment with their food, it is their old traditions and recipes that make South Indian cuisine such a.

## **South Indian Cuisine - South Indian Food - South Indian Cuisines**

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It is popular in South India. Murukku is a deep fried crisp snack made with rice flour and chickpea flour. This is a variant of the North Indian Lacha Paratha.

Dishes include kodiiguruchickenstew kodipulusuchicken gravy chepapulus

This article needs additional citations for verification. It is also served with coconut chutney. Some of the distinct breakfast foods served here include bun, biscuit roti, goli bajji, and patrode.

A perfect blend of spice and salt tossed with Sardine. Soft idli can be made in 2 varieties of boli are prepared including thenga coconut boli and jaggery, sugar.