

20 Popular Indian Dishes Names - GK Questions for Kids

Answer the following General Knowledge questions on 20 Indian dishes list:

Q1. Name the famous Indian dish which is a tangy chickpea curry that is prepared in combination with tomatoes, onions, spices and herbs. It is often served with either rice or rotis (Indian flatbread).

- a) Chana Masala
- b) Masala Dosa
- c) Idli
- d) Paneer Makhani

Q2. _____ is a popular South Indian curry that is prepared with lentils, vegetables and tamarind-flavoured broth. It is served with rice and pancakes.

- a) Rasmalai
- b) Dal Makhani
- c) Sambar
- d) Paneer Butter Masala

Q3. Can you identify this famous Indian vegetarian gravy dish that is prepared with cottage cheese along with pureed spinach sauce, spices and herbs? It is a very nutritious dish served with rice, roti or naan.

- a) Vindaloo
- b) Rasam
- c) Kashmiri Dum Aloo
- d) Palak Paneer

Q4. _____ is a traditional South Indian dish that is prepared from a batter of soaked rice and lentils and baked into thin pancakes with stuffed potato mashed curry inside.

- a) Idli
- b) Masala Dosa
- c) Appam
- d) Paratha

Q5. Name the popular Bengali classic dish that is prepared with prawns, spices and fresh coconut milk. It is a hot favourite with rice and paratha (Indian flatbread).

- a) Prawn Malaikari
- b) Mustard Fish Curry
- c) Fish 65

d) Prawn Pepper Fry

Q6. _____ is an Indian dish that is made from red kidney beans (rajma) and whole black lentils and blended with spices and herbs and cooked in a rich, tomato-based sauce.

- a) Khichdi
- b) Rogan Josh
- c) Dal Makhani
- d) Chana Masala

Q7. Name the delicious Indian non-vegetarian dish which consists of boneless chicken that is cut into smaller cubes and marinated in yogurt and traditional Indian spices and cooked in barbeque. It is often served as a starter in Indian restaurants.

- a) Chicken 65
- b) Chicken Tikka Masala
- c) Chicken Wings
- d) Rogan Josh

Q8. Can you tell the name of the South Indian non-vegetarian dish that consists of basmati rice, mutton or chicken meat that is cooked in Indian spices and herbs, yogurt, onions and saffron?

- a) Sweet Pulao
- b) Khichdi
- c) Pongal
- d) Hyderabadi Biryani

Q9. _____ is a wholesome Indian breakfast dish that is made with dry semolina and vegetables and cooked into a thick porridge. Sometimes, it is served with grated coconut on top.

- a) Upma
- b) Appam
- c) Idli
- d) Chaat

Q10. Identify this Indian food which is a lip-smacking dish made with pieces of vegetables and onions mixed in a thick gravy of gram flour (besan) and deep-fried in cooking oil. This snack is a hot favourite during the rainy season and prepared in almost every Indian household.

- a) Dosa
- b) Upma
- c) Pakora
- d) Panipuri

Q11. Name the South Indian soup that is made with tamarind pulp juice mixed with other ingredients and spices such as cumin, black pepper, lentils, chilli, tomatoes, etc. All these ingredients render a tangy, spicy and sour taste to the soup. It is usually served with rice as an appetizer.

- a) Sambar
- b) Rasam
- c) Dal
- d) Veg Korma

Q12. _____ is a special dish from Maharashtra which literally means mixture of everything. It includes various ingredients such as spiced potatoes, curd, pea gravy, onions, tomatoes and garnished with crispy mixtures and coriander leaves on top. It is served with square and spongy Indian bread.

- a) Misal Pav
- b) Vada Pav
- c) Upma
- d) Poha

Q13. Name the popular Indian vegetarian dish that is made of potato and cottage cheese balls and served in a rich and smooth velvety gravy. The veg balls are dunked in this creamy sauce and served hot accompanied by rice, roti or naan.

- a) Navratan Korma
- b) Veg Chilly
- c) Malai Kofta
- d) Kashmiri Dum Aloo

Q14. _____ is a traditional South Indian savoury cake that is prepared with a batter of fermented rice and lentils and cooked in a steamer. It is usually considered a breakfast food item as it is served with white coconut chutney and sambar.

- a) Dosa
- b) Idli
- c) Upma
- d) Lemon Rice

Q15. Name the popular Indian non-vegetarian dish that is cooked with marinated chicken with grated tomato and coriander leaves paste, green chillies, butter and several Indian spices and has a rich gravy made with thick cream. Naan and rice are served as accompaniments with this aromatic dish. This dish is also popularly known as Chicken Makhani.

- a) Butter Chicken
- b) Chicken 65
- c) Pepper Chicken
- d) Zafrani Chicken

Q16. Identify the popular Indian pancake dish that is made from a batter of rice flour and coconut milk. The pancakes are shaped like a bowl. It is consumed mostly as a breakfast item and served with a variety of vegetarian and non-vegetarian dishes.

- a) Dosa
- b) Appam
- c) Idli
- d) Poha

Q17. Name the dish that is made with rice, lentils and spices such as turmeric, cumin, red chillies, bay leaves with a mix of a few vegetables. It is traditionally served with yogurt, pickles or various other chutneys.

- a) Upma
- b) Poha
- c) Khichdi
- d) Biryani

Q18. _____ is a famous sandwich in Maharashtra that includes a vada or a deep-fried spicy mashed potato ball and served with a white square spongy bread along with a spiced green chilli. It is often accompanied by a sweet and sour tamarind chutney blended with coconut and peanuts.

- a) Vada Pav
- b) Sev Puri
- c) Panipuri
- d) Misal Pav

Q19. Name the flavourful Indian gravy dish that has a rich and creamy taste. The name of this dish literally translates to a nine-gem curry which is made from fruits, vegetables and nuts. This Indian dish has a royal legacy and has a sweet, spicy, nutty and creamy taste to it.

- a) Rogan Josh
- b) Dal Makhani
- c) Navratan Korma
- d) Vindaloo

Q20. Name the Indian street snack that is made in a mix of spiced potatoes, onions and spices and served with a hollow puri and dipped in a sweet and sour tamarind juice. It is a hot-favourite especially among girls or women.

- a) Dhokla
- b) Sev Puri
- c) Pani Puri
- d) Shorba

Answers:

1. a) Chana Masala	2. c) Sambar	3. d) Palak Paneer	4. b) Masala Dosa	5. a) Prawn Malaikari
6. c) Dal Makhani	7. b) Chicken Tikka Masala	8. d) Hyderabadi Biryani	9. a) Upma	10. c) Pakora
11. b) Rasam	12. a) Misal Pav	13. c) Malai kofta	14. b) Idli	15. a) Butter chicken
16. b) Appam	17. c) Khichdi	18. a) Vada Pav	19. c) Navratan Korma	20. c) Panipuri