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Jyoti Pathak displays some of the dishes prepared in her home that Pathak has included in her Taste of Nepal cookbook.



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Jyoti Pathak uses more than twenty herbs and spices to create the dishes in her Taste of Nepal cookbook.



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Alu ko Chop, potato patties, is one of the dishes featured in Jyoti Pathak's Taste of Nepal cookbook, topped with slices of lime and tomato.



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Jyoti Pathak's cookbook recipe for Maharani Daal uses three varieties of lentils to make the dish.



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Ajowan Rice is one of the dishes featured in Jyoti Pathak's Taste of Nepal cookbook.



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Taareko Raam-Torita is a sauteed okra dish.



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Roasted Cherry Tomato Chutney, left, adds delightful flavors to Momos Dumplings, two of the dishes featured in Jyoti Pathak's Taste of Nepal cookbook.



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Chicken with Aromatic Sauce is dressed with a few hot peppers on top in this recipe from Jyoti Pathak.



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Pomelo Salad, one of dishes featured in Jyoti Pathak's Taste of Nepal cookbook, may have grapefruit wedges substituted if pomelos are not available.