

Bajra Upma

INGREDIENTS

- 1 cup Bajra soaked
- 1/2 cup coconut, chopped
- salt to taste
- 1 tbsp Coconut oil
- 2 dried red chilies
- 1 tsp mustard seeds
- Juice of 1 lemon
- 1/2 tsp ginger, chopped
- 1 tomato, deseeded and sliced
- 1 capsicum, sliced
- 1 onion, sliced

METHOD

1. Heat oil in a pan
2. Add mustard seeds, ginger and red chilies.
3. Add the onions and sauté till they golden brown.
4. Add capsicum and cook for a minute.
5. Add in the tomatoes.
6. Add the boiled Bajra, adjust seasonings.
7. Top with lemon juice and serve hot.

