

Poha

INGREDIENTS

200 g Poha flakes

2 tbsp Peanuts

1/2 Green chilli sliced

1 tbsp Vegetable oil

1 tsp Mustard seeds

5 Curry leaves

1/3 tsp Turmeric powder

Salt to taste

Sugar to taste

Lemon Juice to taste

2 tbsp Chopped coriander to garnish

Raw finely chopped onions to garnish

Ratlamisev or another Indian fried snack to garnish

Onion finely chopped to garnish

METHOD

1. Drop the rice flakes in a colander over a bowl and wash fast and in very cold water until it runs clear.
2. Heat up a pan with 1 tbsp of oil, when hot add the peanuts and roast. Then add mustard seeds and let them splutter, add the curry leaves and green chilli cook for few seconds.
3. Add the rice flakes and toss them well for each grain to get coated in the tempering, add turmeric, salt and sugar mix well, and cook for 2 minutes.

4. If the poha looks dry you can add 2 tbsp of water. Garnish with freshly chopped coriander and lemon juice. You can top with Indian spice fried snack “bhujia” and chopped raw onions.
