

Sabudane Ki Khichdi

INGREDIENTS

- 1 Cup Sabudana (sago)
- 1/2 Cup Peanut (shelled and coarsely pounded), roasted
- 2 tbsp Ghee
- 1 tsp Zeera (cumin seeds)
- 3-4 Sabut Lal Mirch (whole dried red pepper)
- 1 Spring Kadhi patta (curry leaves)
- 2 tsp Sendha Namak (white rock salt)
- 1 tsp Chilli powder
- 1 tbsp Hara Dhania (coriander leaves)
- 1 tsp Green chillies, chopped
- 1 tbsp lemon juice

METHOD

1. Wash Sabudana till the water clears. Soak in water to about 3 cm above it, for about an hour.
2. Drain in a colander, then spread over a thick cloth for about 1 hour. It is important for the water to drain out very well otherwise when cooked, the Sabudana will stick together and form lumps.
3. Mix Sabudana, peanuts, salt, and chilli powder very well, so that it is coated well with this mixture.
4. Heat the ghee in a wok and add cumin seeds, red chillies and curry leaves. When the red chilli darkens a bit, add the Sabudana mixture and turn around over low heat till cooked through. It takes a couple of minutes to cook properly.
5. Take it off from the stove, add the lemon juice and mix well.
6. Garnish it with the hara dhania and green chillies.
7. Best when served and eaten hot.
