

Gluten-Free Sabudana Khichdi



Ingredients:

- 1 cup sabudana (tapioca pearls)
- 2 medium-sized potatoes, peeled and diced
- 2-3 green chilies, finely chopped
- 1/2 cup roasted peanuts, coarsely crushed
- 2 tbsp ghee or oil
- 1 tsp cumin seeds
- 1/2 tsp turmeric powder
- Salt to taste
- Fresh coriander leaves for garnish
- Lemon wedges for serving (optional)

Method:

1. Rinse sabudana until the water runs clear. Soak in water for 4-5 hours or overnight. Drain excess water.
2. Heat ghee/oil, add cumin seeds, then diced potatoes. Sauté until golden and cook.
3. Add chopped green chilies and turmeric powder. Cook for a minute.
4. Lower heat, add soaked sabudana. Mix gently with potatoes.
5. Cook for 5-7 minutes until sabudana turns translucent.
6. Add crushed peanuts; cook for 2-3 minutes.
7. Season with salt to taste. Garnish with coriander leaves.