Organic Poha

Tell the story of the recipe...

Ingredients   How many servings?

1 1/2 cup Organic Poha

1/2 cup Chopped carrots

1/2 cup Green peas

1/2 cup Chopped potato

1/2 cup Chopped coriander leaves

1/2 cup Groundnuts

1 Green chilly

1 cup Chopped tomato

Salt

1 tsp Mustard seeds

1 tbsp Curry leaves

2 tsp Jaggery powder/Sugar

2 tsp Turmeric powder

1 Lemon

Oil for cooking

Steps   How long to cook?

1. Add 1 tbsp oil in a wok & put it on stove. Fry groundnuts in this oil & set aside. Wash & strain organic poha & set it also aside.

2. In the remaining oil in wok, add mustard seeds, green chilly & curry leaves. Once mustard seeds start to crackle, add potato & tomato. Add salt, turmeric & cover with a lid.

3. In about 5mins, when potatoes are softer, add chopped tomatoes & cook.

4. Now, add jaggery/sugar, salt & turmeric to strained poha. Add this poha to wok & mix well.

5. After cooking for about 2mins turn off stove. Add lemon juice to poha & mix well.

6   Garnish with chopped coriander leaves & serve