

Recipe

Bread Upma

By

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Ingredients

- 3 Tbsp oil
- 1 Tsp mustard seeds
- 1 Tsp urad dal
- 3 Tsp chana dal
- ½ C peanuts
- 2 green chilies, chopped
- 9-10 fresh curry leaves

½ Tsp yellow asafetida powder
6 medium sized tomatoes cut into ¾-inch cubes
1 Tsp salt
1½ lb/680g bread cut into 1-inch square pieces
½ C chopped fresh coriander leaves

Preparation

1. Heat oil in a pan over moderate heat. Add mustard seeds, urad dal, chana dal, peanuts and fry until golden. Add the chilies, curry leaves and asafetida and stir fry briefly. Add the tomatoes and sauté for 2 minutes. (don't allow the tomatoes to lose their shape and become mushy as that would make the bread moist)
2. Reduce the heat, add the salt, bread pieces, coriander leaves and mix well. Remove from heat and serve hot or warm.

Serves: 6

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Hare Rama Hare Rama Rama Rama Hare Hare**