

Recipe

Corn Poha

By

Bhaktin Archana



Ingredients

- Chili or jalapeno chopped - 1 medium
- A handful of curry leaves, peanuts and cashews
- Corn - 1 cup
- Thick Poha - 2 cups
- Turmeric - ¼ tsp
- Mustard seeds - 1 pinch
- Asafetida - 1 pinch
- Oil - to temper
- Salt - to taste
- Fresh Lime - cut into pieces
- Boiled Peas - ½ cup

Preparation

1. In a wide pan, heat some oil.
2. When the oil becomes hot put some mustard seeds, asafetida, turmeric and the curry leaves.
3. When the mustard seeds crackles, add the chopped Jalapenos, and the peanuts and cashews. Let this sizzle.
4. Now add the corn.
5. While the corns are cooked, place the boiled peas and poha in a drainer and run a little bit of cold water through it until it gets wet.
6. Turn the water off right away; don't let them get soggy separate the pahas with your fingers.
7. Add the pahas to the corn and stir well.
8. Add the salt and some lime juice on top.
9. Serve with some Mint-Coriander chutney, yogurt, or the way you like it.

Serves

4 Persons

www.iskcondesiretree.com

Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare