

## Recipe

### Lemon Noodles

## By

Ananda Lila devi dasi



## Ingredients

- 1 C vermicelli
- 4 C water
- Juice of 2 lemons
- 1 Tsp salt
- 2 Tbsp oil
- $\frac{3}{4}$  Tsp black mustard seeds
- 1 Tbsp chana dal
- 1 Tsp split urad dal
- 2 Tbsp peanuts
- 2 green chilies cut lengthwise
- 1 sprig fresh curry leaves
- $\frac{1}{2}$  Tsp yellow asafetida powder
- $\frac{3}{4} + \frac{1}{4}$  Tsp turmeric powder

## Preparation

1. Boil water in a saucepan with  $\frac{1}{4}$  Tsp turmeric; Add vermicelli and cook until it is tender but not mushy. Drain and rinse with cold water and again drain.
2. Heat oil in a pan over moderately high heat. Add the mustard seeds, when they crackle, add chana dal, urad dal and peanuts. Stir fry until golden brown.
3. Add the chilies, curry leaves and asafetida, and sauté for a moment until fragrant. Quickly add the turmeric, stir to mix and immediately add to the vermicelli. Add the lemon juice and salt. Mix well.

## Serves

2-4

[www.iskcondesiretree.com](http://www.iskcondesiretree.com)

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare  
Hare Rama Hare Rama Rama Rama Hare Hare**