

Recipe

Poha Mixture

By

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Ingredients

Oil for frying
Flattened Rice (Poha)-2 cups
Peanuts-1/4 cup
Green chillies-2
Turmeric powder-a pinch
Salt-sufficient
Red chili powder-2 tsp
Cumin seeds-1/4 tsp
Mustard seeds-1/4 tsp
Curry leaves – few
Roasted chickpeas(Dalia)/veyinchina senaga pappu-1/4 cup

Preparation

Fry poha, peanuts, green chilies in the oil separately and add turmeric powder, salt, chili powder to it. Heat oil in a pan, add cumin seeds, mustard seeds, curry leaves and sauté for 30 seconds and add to the poha. Add dalia and mix thoroughly.

** You can add lemon juice, tomato pieces and cilantro to this. Nice snack on a rainy day.

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Hare Rama Hare Rama Rama Rama Hare Hare**