

## Recipe

### Puffed Rice Snack

## By

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## Ingredients

- 2 Tsp oil
- 1 Tsp cumin seeds
- 1 Tsp nigella seeds (kalonji seeds)
- 2 Tsp finely grated ginger
- ¼ Tsp red chili powder
- 8-9 fresh curry leaves
- ¾ Tsp turmeric powder
- 4 C puffed rice
- ¾ Tsp salt

## Preparation

1. Heat oil in a saucepan over moderate heat. Add cumin seeds, when they darken a few shades, reduce the heat to very low. Add the nigella seeds, ginger, chili powder and curry leaves. Saute for 1 minute or until the spices become fragrant. Sprinkle the turmeric powder and quickly add the puffed rice.
2. Stirring often, cook partially covered over very low heat for 10-12 minutes or until the puffed rice is crispy. Add the salt and mix well. Remove from the heat. Serve this as a quick snack or a very light meal.

## Serves

4-6

## For further details please contact

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