

## Recipe

### Poha Chivda

## By

Bhaktin Ranjana



## Ingredients

- Oil - 2 tbsp
- Mustard seeds - 1 tbsp
- Cumin seeds - 1 tbsp
- Pinch of asafetida powder
- Turmeric powder - ½ tsp
- Raw peanuts - 2 tbsp
- Dalia - 2 tbsp
- Curry Leaves - 10-15
- Green Chilies - 3 to 4
- Powdered Sugar - 1 tsp
- Cashew nuts - 1 tbsp
- Thin Poha - 3 cups

## Preparation

1. Heat 2 tsp of oil in a pan.
2. Add mustard seeds, cumin seeds, curry leaves, green chilies and let them splutter for 2 minutes.
3. Add turmeric powder, asafetida powder, cashew nuts, and peanuts, mix well and stir them for 1 minute.
4. Add Dalia and again cook for 1 minute.
5. Add poha, mix well for 3 minutes stirring after every one minute.
6. Add salt and powdered sugar, mix well.
7. Poha Chivda is ready

## Serves

4 Persons

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

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