



Moong Soup (H)

Serving: 1

Veg

Ingredients

- 2 tbsp moong
- $\frac{1}{4}$ tsp Cumin seed (jeera)2 tsp Lemon Juice)
- 2 tsp Lemon Juice
- 4 to 5 curry leaves (kadi patta)
- $\frac{1}{4}$ tsp Asafoetida (hing)
- 1 tsp oil
- Salt to taste

Preparation Method

- Wash the Moong, add 2 cups of water Pressure cook 3 to 4 whistle . let it cool and Open the Lid . Heat the oil in a pan add cumin seed . When the seed Crackle, add Curry Leaves, asafoetida and Moong (along with water), mix well and Bring to boil . Add lemon drops and Mix well . Serve hot garnished with coriander