



Sambhar Khichdi (OP I)

Serving: 1

Veg

Ingredients

- **Rice: 3 tbsp .**
- **Arhar dal: 2 tbsp .**
- $\frac{1}{2}$ cup mix Chopped veggies (brinjal, french beans, cauliflower etc)
- **Hing: 2 pinches**
- Curry leaves
- **Red chilies: 2**
- **Ghee: 2 tsp**
- Salt to taste
- **Sambhar powder: 2 tsp.**
- **Mustard seeds: 1 tsp.**
- **Garlic powder: 1 tsp.**
- **Lemon juice: 1 tbsp.**

Preparation Method

- Mix and soak rice and dal for 30 minutes.
- Heat ghee in rice cooker. Crackle mustard seeds. Add Curry leaves, chilies, and hing and sauté for a while.
- Add onion and fry for half a minute. Add other veggies n sauté for 2 minutes.
- Add sambhar powder. Mix it well and add rice and dal.
- Add water up to the consistency u want for your khichdi. Add salt and garlic powder and cook.
- If using pressure cooker, cook for 2-3 whistles. Later while eating, add lemon juice. (A substitute for tangy tamarind)
- Enjoy simmering khichdi. You can tamper with more ghee while eating.