



Pongal (OP I)

Serving: 1

Veg

Ingredients

- -Rice 2 tbsp-
- -Moong Dal 1 tsp
- -Black Pepper Powder to taste
- -Zeera Powder 1 Tsp
- -Ginger Paste 1 Tsp
- - curry leaves 3-4
- -Dry Dinger (Sukku) $\frac{1}{4}$ Tsp
- -Heeng $\frac{1}{4}$ Tsp
- -Ghee 1 Tsp
- -Water 1 Cup approx
- -Salt to taste
- - corander chopped 1 tbps

Preparation Method

- Wash rice and dal together and drain nicely.
- -In the rice cooker, heat 1 tsp ghee.
- -Add rice and dal. Fry until the ghee coats the mixture.
- -Add the rest of the ingredients, except corander
- -Keep testing the water level and stir frequently as it has a tendency to stick to the bottom.
- -When the rice gets fully mashed, garnish with coriander.