



## Kodo Millet Upma

Serving: 1

Veg

### *Ingredients*

- Kodo millet ( kodri ) - 3 tbsp
- onion - 3tbsp chopped
- Mix vegetable - 3 tbsp chopped
- hing - pinch
- cooking oil - 1 tsp
- Curry leaves - 3
- urad dal - 1/4 tsp
- musterd seeds - 1/4 tsp
- green chili - 1
- curds - 2 tbsp
- salt to taste

### *Preparation Method*

- Dry roast the kodo millet till it is golden brown. Keep aside.
- Heat the oil in a non-stick pan and add the urad dal, mustard seeds, green chillies and curry leaves.
- When the mustard seeds crackle, add the asafoetida and onions and sauté till the onions are golden brown in colour.
- Add the vegetables along with 1/4 cup of water and cook till they are tender.
- Add the kodo millet , salt and 1/2 cup of water. Mix well, cover and simmer for 5 to 10 minutes till the kodo millete is cooked, add more water if required.
- Add the curds and mix well.
- Serve hot.