



## Roasted Pohe Chivda ( ES )

Serving: 1

Veg

### *Ingredients*

- White Rice flakes ( poha ) 1 katori
- Roasted chana dal (Dalia) 1 tablespoon
- Curry leaves 2 tsp.
- Green chilli broken 1, as per taste
- Oil  $\frac{1}{2}$  tsp.
- Red chilli powder 1 tsp. alter as per taste
- Turmeric powder a pinch
- Salt use minimum, to taste

### *Preparation Method*

- 1. Dry-roast the poha in a pan over medium heat till crisp. Transfer to a bowl and set aside.
- 2. Heat the oil in the same pan; add the curry leaves, green chilies, roasted chana dal and saute over low heat till they change colour.
- 3. Stir in the turmeric powder and chilli powder. Add the poha and mix gently so that the poha flakes do not break Sprinkle salt and mix well. Remove from heat and set aside to cool.