



Rice methi porridge (OP I)

Serving: 1

Veg

Ingredients

- Methi seeds 2 tbsp
- Rice 1/4 cup
- Shredded coconut 1/4 cup
- Jaggary 2 tbsp
- salt to taste
- cumin seeds 1.5 tsp

Preparation Method

- Soak 2 tbsp fenugreek and 1.5 tsp cumin seeds overnight.
 - In the morning, discard the water.
- In a pressure cooker, add 1/4 cup broken rice, 1/4 cup shredded coconut, the soaked fenugreek and cumin seeds and 2 cups of water. Add a pinch of salt.
- Cook for 2 whistles or until it's done . Open the cooker and add 2 tbsp jaggery .
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- While serving, pour 1 tsp ghee and Serve hot.