



Ragi Porridge

Serving: 1

Veg

Ingredients

- -Ragi- 30g
- -Milk- 75 ml
- -Dry fruits- 8g
- -Water- 3 cups.
- -Salt- as per the taste
- -Jaggery- 5g

Preparation Method

- -Take a bowl mix ragi flour in some water to avoid lumps formation and keep it aside.
- -Take a pan add water get to boil then add the mixed ragi flour to it and keep mixing and cook for 5 -8 minutes.
- -Once done buttermilk or curd, salt and cooked ragi mixture mix well and serve.
- -Another method take a bowl add some milk, dry fruits sugar or jaggery and ragi mixture mix well and serve.