



Moong Pani

Serving: 1

Veg

Ingredients

- -1 tbsp moong (whole green gram) , washed and drained
- - $\frac{1}{2}$ tsp cumin seeds (jeera) powder
- - $\frac{1}{2}$ tsp ginger juice
- -salt to taste
- -Few drops of lemon juice
- -1 tbsp finely chopped coriander (dhania)

Preparation Method

1. Combine the 1 cup of water and moong in a pressure cooker and pressure cook for 2 whistles.
2. Allow the steam to escape before opening the lid.
3. Add jeera powder , $\frac{1}{2}$ tsp ginger juice ,few drops of lemon juice ,salt to taste,coriander Mix well .
4. Serve hot