



Rava upma

Serving: 1

Veg

Ingredients

- 2 -tbsp Rava
- 3 tbsp chopped Onion
- 1 Green chilli chopped
- Ginger - 1 inch piece finely chopped
- Water – 1 cups
- Salt needed
- 1 tsp oil
- For the seasoning
- Oil - 1 tsp
- Mustard seeds -1 tsp
- Red chillies -1
- Curry leaves - few

Preparation Method

- Dry roast rava until it is hot to touch. If you have got ready made roasted rava, you can skip this step.
- Heat 1 tsp of oil, add mustard seeds, when it splutters, add red chillies and curry leaves.
- Than add chopped onions, green chillies and ginger.
- Saute until onions turn transparent.
- Then add $\frac{1}{2}$ cups of water, and salt as needed. Taste the water and check for salt
- When the water starts boiling, reduce the flame to low, add rava gradually with one hand and keep stirring with your other hand.
- Once the rava absorbs all the water, cover and cook on low flame for 6-7 minutes.
- Do not forget to stir in between.
- Delicious rava upma is ready to be served.