



## Ginger Fried Rice Kodo Millet

Serving: 1

Veg

### *Ingredients*

- Kodo millet ( kodri ) - 3 tbsp
- ginger - 1/4 tsp
- moong sprouts - 2 tbsp
- Tofu - 2 tbsp
- salt to taste
- cooking oil - 1 tsp
- sugar - 0.5 tsp

### *Preparation Method*

- Heat the oil in a non-stick kadhai, add ginger and sauté on a medium flame for a minute, while stirring continuously. Add the bean sprouts and tofu and sauté over a medium flame for ½ a minute, stirring gently once in between.
- Add the kodo millet, sugar and salt, toss gently and cook over a medium flame for another minute. Serve hot.