



## Kodo Khichdi

Serving: 1

Veg

### *Ingredients*

- kodo millet - 3 tbsp
- Yellow moong dal - 2 tbsp
- 1 onion and 1 tomato, chopped
- 1 green chilli, chopped
- 1/2 teaspoon ginger-garlic paste
- 1/4 teaspoon mustard seeds
- 1/4 teaspoon cumin seeds
- 1/4 teaspoon garam masala
- Ghee - 1 tsp
- water - as needed
- salt to taste

### *Preparation Method*

- Wash and soak dal and millets in enough water for about 2 hours. Drain and set aside. Heat ghee in a pressure cooker and add mustard and cumin seeds. Let the seeds splutter for a minute.
- Add ginger garlic paste and saute for a minute then add chopped onions and green chilli. Saute for few minutes or until onion is light golden in colour.
- Add tomatoes, salt, and garam masala. Cook until tomatoes are soft.
- Transfer the millets and dal into the cooker and add about 1 cup of water.
- Cook for 3-4 whistles in the pressure cooker. Turn off the heat and wait until the pressure is released from cooker.
- Serve hot