



Kodo Millet Pongal (OP I)

Serving: 1

Veg

Ingredients

- Kodo millet – 2 tbsp
- Moong dal – 1 tbsp
- Cumin powder -½ tsp
- Pepper corn - 2
- Curry leaves few
- Ginger – small piece
- Salt to taste
- Green chilies – 1 to 2
- ghee - 1 tsp

Preparation Method

- Dry roast Moong dal in a pan till the aroma comes out. Make sure you don't brown them. Wash the millet once or twice and combine with moong in a pressure cooker.
- Give a quick saute to the chilies and ginger and add it to the cooker. Add salt, ghee, and water and cook it over medium flame for one whistle. Reduce the flame and cook for 3 minutes.
- Fry some curry leaves, and whole peppercorns and add them to the Pongal.
- sprinkle the jeera powder and give a gentle toss to the Pongal and serve it hot.