



Burmese khowsey with zucchini zoodles (OP W)

Serving: 1

Veg

Ingredients

- -1 cup vegetables – baby corn, button mushrooms, carrots, beans, onions, broccoli, cauliflower
- - $\frac{1}{2}$ cup fresh grated coconut
- - $\frac{1}{2}$ cup vegetable stock
- -1 tbsp besan/gram flour
- -1 tsp cumin powder
- -juice of $\frac{1}{2}$ lemon
- -salt to taste
- - $\frac{1}{4}$ cup cooked : buckwheat or brown rice noodles or brown rice
- refer sesame recipe for zoodles

Preparation Method

- -Add water to make creamy consistency. Extract the cream from the grated coconut through a piece of muslin.
- -Dry roast the besan in a pan with the cumin powder. Add vegetable stock and all the vegetables one by one according to how long it will take to cook and bring to boil.
- Keep vegetables crunchy.
- -Add the coconut milk, lemon juice and salt to taste.
- Serve with rice or noodles and add garnishes according to individual taste.
- Garnishing
- Chopped toasted garlic, onion, tomatoes, coriander, green chili, cucumber, lemon juice
- refer sesame recipe for zoodles