



Seviyaan Upma

Serving: 1

Veg

Ingredients

- 2 tbsp wheat vermicelli/ seviyaan (broken)
- 1 tsp coconut oil or refined oil
- Salt to taste
- $\frac{1}{2}$ tsp mustard seeds
- 2 tbsp finely chopped onions
- 2 tbsp tomatoes chopped
- 1 tbsp capsicum chopped
- 1 tsp finely chopped green chillies
- 1 tsp chopped coriander leaves for the garnish
- $\frac{1}{2}$ tsp lemon juice

Preparation Method

- Heat the 1 tsp of oil in a non-stick kadhai and add the mustard seeds
- Once the mustard seeds crackle, add the onions and green chillies, all vegetables and saute on a medium flame till the turn translucent.
- Add the vermicelli, $\frac{1}{4}$ cup water . and cook over a medium flame for another 2 to 3 minutes, while stirring continuously. Till water evaporates
- Garnish with coriander and lime juice . Serve hot