



Rava Pongal (OP I)

Serving: 1

Veg

Ingredients

- Rava - 2 tbsp
- Moong dal - 1 tbsp (cooked)
- Cumin powder - pinch
- oil - $\frac{1}{2}$ tsp
- curry leaves- 3-4
- Salt as Required

Preparation Method

- -Roast rava till it becomes hot to touch (do not over roast it).
- -Cook moong dal till soft but not mushy.
- -Heat oil in a pan add cumin, curry leaves.
- -Saute for few seconds then add 1 cup of boiling water.
- -Add salt to taste
- -Simmer the flames and then slowly add rava, stirring continuously.
- -After the rava gets cooked, add the cooked moong dal and cook till all the water evaporates.