



Bajra Seviyaan upma "

Serving: 1

Veg

Ingredients

- - 3 tbsp bajra seviya
- - $\frac{1}{2}$ cup of finely chopped mixed veg-of your choice, seasonal veggies
- rock salt
- - $\frac{1}{2}$ tsp turmeric
- -1 tsp green chili
- -1 tsp split chana dal
- -2 tbsp chopped onions
- -2 tbsp chopped coriander
- -1 tsp grated coconut for garnish
- -lime juice to taste

Preparation Method

- - Boil a pot of water. When the water is boiling, switch off the stove and add the bajra sevai. Leave it for 2 – 3 minutes and wash in cold water.
- -In a wok sauté onions along with green chilies, chana dals. When the onions brown, add the mixed vegetables, salt and turmeric and cook for 4 – 5 minutes till the vegetables are cooked. Add the bajra sevai and more salt if needed.
- -Serve garnished with coriander, coconut and lime juice.