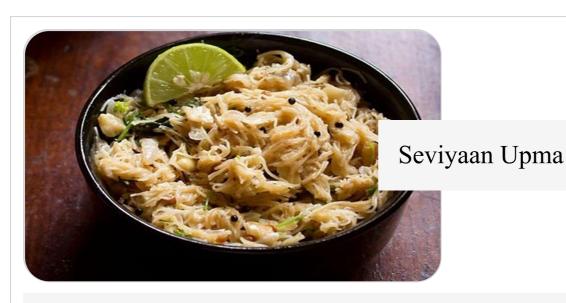


C-2, HIRA MANEK, OPP BMC MARKET, BAPISTA ROAD Vile Parle (West), Maharashtra, India, 400056 +91-9820577553 eatfit24by7@gmail.com



Serving: 1 Veg

Ingredients

- 2 tbsp wheat vermicelli/ seviyaan (broken)
- 1 tsp coconut oil or refined oil
- Salt to taste
- 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
- 1/2 tsp lemon juice

Preparation Method

- Heat the 1 tsp 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, 1/4 cup water . and cook over a medium flame for another 2 to 3 minutes, while stirring continuously. Til water evaporates
- Garnish with coriander and lime juice . Serve hot