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Poha

Recipe



Ingredients

2 cups poha (flattened rice)	1 onion (chopped)
1 potato (diced)	2-3 green chilies (chopped)
1/2 tsp mustard seeds	1/2 tsp turmeric powder
Salt, to taste	2 tbsp oil
1/4 cup peanuts	1 sprig curry leaves
1 tbsp lemon juice	Coriander leaves (for garnish)

Cooking Instructions

1. Rinse poha and drain.
2. Mix with salt and turmeric.
3. Roast peanuts in oil, set aside.
4. Sauté mustard seeds, chilies, curry leaves, potatoes, and onions until soft.
5. Add poha, cook for 2-3 mins. Mix in lemon juice.
6. Garnish with peanuts and coriander. Serve hot.



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