

Poha Recipe

Ingredients

- 1 2 cups Poha (flattened rice)
- 2 1 medium Onion – finely chopped
- 3 1-2 Green Chilies – chopped
- 4 1/4 cup Peanuts
- 5 1/2 tsp Mustard Seeds
- 6 8-10 Curry Leaves
- 7 1/4 tsp Turmeric Powder
- 8 1 tbsp Lemon Juice
- 9 Salt to taste
- 10 2 tbsp Oil
- 11 Fresh Coriander leaves for garnish

Steps to Make Poha

- 1 Rinse the poha in a strainer under running water until soft. Drain and set aside.
- 2 Heat oil in a pan. Add mustard seeds and let them splutter.
- 3 Add peanuts and fry till they turn golden brown.
- 4 Add chopped onions, green chilies, and curry leaves. Sauté until onions turn translucent.
- 5 Add turmeric powder and mix well.
- 6 Add the soaked poha and salt. Mix gently so that the poha is coated evenly with spices.
- 7 Cover and cook for 2-3 minutes on low flame.
- 8 Turn off the heat. Add lemon juice and mix well.
- 9 Garnish with coriander leaves and serve hot.

Serving & Pro Tips

- 1 Serve Poha hot with a slice of lemon and a cup of tea.
- 2 You can add boiled potatoes or vegetables like peas for extra flavor.
- 3 Avoid over-soaking the poha; it should be soft but not mushy.