

Girmit

What you will need?

- Puffed rice(Approx 500gms)
- 2 tbsp oil
- 1 tbsp Cumin seeds
- 1 Onion chopped
- 1 Tomato chopped
- 1 tbsp Mustard seeds
- 1/4 tbsp turmeric
- 2 tbsp chilli powder
- Salt to taste
- 2 tbsp tamarind paste
- 2 tbsp Jaggery
- Chopped coriander leaves(optional)

Directions :

1. Heat the oil, add mustard seeds, cumin seeds.
2. Add onions & saute on medium flame for about 2-3 minutes.
3. Add tomatoes and saute for a minute.
4. Add turmeric powder, chilli powder and salt.
5. Add tamarind paste and jaggery.
6. Add Puffed rice and mix well.
7. Garnish with coriander leaves and raw onions.