**Balaleet**

Prep time: 10 min Cook time: 15 min

**Ingredients:**

* 1 cup fine vermicelli (whole wheat preferred)
* 2 tsp ghee or oil
* 2 tbsp grated jaggery or 3–4 chopped dates
* ¼ tsp cardamom
* 1 pinch saffron (optional)
* 1 egg
* 1 tbsp milk or water
* Pinch of salt

**Instructions:**

1. Boil vermicelli in water until just soft. Drain and rinse.
2. In a pan, heat 1 tsp ghee. Add cardamom, saffron, and sweetener.
3. Add cooked vermicelli and toss until coated.
4. In another pan, scramble the egg with salt and milk.
5. Serve the sweet vermicelli topped with scrambled egg.

**Serving suggestion:** Pairs well with mint tea.