**Kanda Poha**

Prep time: 10 min Cook time: 10 min

**Ingredients:**

* 1 cup thick poha (flattened rice), rinsed and drained
* 1 small onion, finely chopped
* ½ tsp mustard seeds
* 1 green chili, chopped
* 5-6 curry leaves
* ¼ tsp turmeric powder
* 1 tbsp roasted peanuts
* 1 tsp cold-pressed groundnut or olive oil
* 1 tbsp chopped coriander
* Juice of ¼ lemon
* Salt to taste (preferably low sodium)

**Instructions:**

1. Heat oil in a pan, add mustard seeds, curry leaves, and green chili.
2. Add chopped onion and sauté till translucent.
3. Stir in turmeric and roasted peanuts.
4. Add rinsed poha and salt. Mix gently.
5. Cover and steam for 2 minutes.
6. Add lemon juice and garnish with coriander. Serve hot.