**Sabudana Khichdi**

Prep time: 6 hours Cook time: 15 min

**Ingredients:**

* ½ cup sabudana (sago), soaked & drained
* 1 small boiled potato, chopped
* 1 tbsp roasted peanuts, crushed
* 1 green chili, chopped
* 1 tsp ghee or olive oil
* ¼ tsp cumin seeds
* Salt to taste
* Chopped coriander and lemon juice

**Instructions:**

1. Rinse sabudana well and soak overnight in minimal water. Test softness by pressing – it should mash easily.
2. Heat oil in a pan. Add cumin seeds and green chili.
3. Add boiled potato and sauté for 2 minutes.
4. Add drained sabudana, salt, and crushed peanuts. Stir gently.
5. Cook uncovered on low heat for 6–7 minutes, stirring occasionally.
6. Turn off heat. Add lemon juice and coriander. Mix lightly.
7. Enjoy hot with curd.