



Vegetable Poha

Cooking Time _____

On2Cook: 3:00 mins Normal Cooking: 9:00 mins

Accessories: Pan Honeycomb (Non-Stick), Rice Stirrer

- Special Instruction
- Rinse Poha Once
- Keep In Strainer For 5 Minutes

Ingredients _____

- | | |
|-------|-------------------------------------|
| 50 ml | Oil |
| 160 g | Vegetable Mix |
| | 100 g Onion, 10 g Green Chilli |
| | 4 g Mustard Seeds, 4 g Curry Leaves |
| | 30 g Roasted Peanut, 12 g Salt |
| 82 g | Tomato & Turmeric |
| | 80 g Tomato, 2 g Turmeric |
| 545 g | Poha Mix |
| | 20 g Sugar, 15 g Lemon Juice |
| | 10 g Coriander Leaves |
| | 500 g Soaked Poha |

Step 1 0:40 secs

50 ml Oil
I 100 M 0

Step 2 0:50 secs

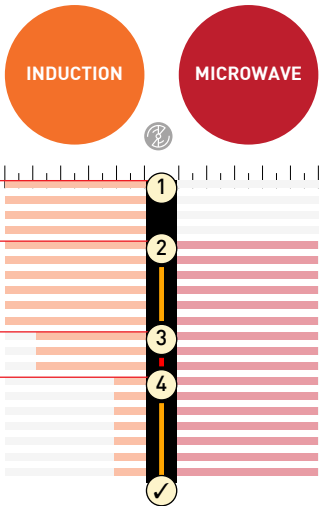
Vegetable Mix
I 100 M 100

Step 3 0:30 secs

82 g Tomato & Turmeric
I 80 M 100

Step 4 1:00 min

Poha Mix
I 30 M 100



Total Output:
650 G