



Sabudana Khichdi

Cooking Time _____

On2Cook: 7:00 mins Normal Cooking: 15 mins

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

Ingredients _____

- | | |
|-------|-----------------------------------|
| 30 g | Ghee |
| 7 g | Cumin Seeds & Curry Leaves |
| | 5 g Cumin Seeds, 2 g Curry Leaves |
| 8 g | Chopped Vegetables |
| | 3 g Green Chilli, 5 g Ginger |
| 50 g | Diced Potatoes |
| 30 g | Roasted Peanuts |
| 5 g | Spice Mix |
| | 2 g Sugar, 3 g Rock Salt |
| 225 g | Sago Soaked |
| 5 g | Coriander Leaves |

Step 1 0:40 secs

30 g Ghee
I 100 M 0

Step 2 0:20 secs

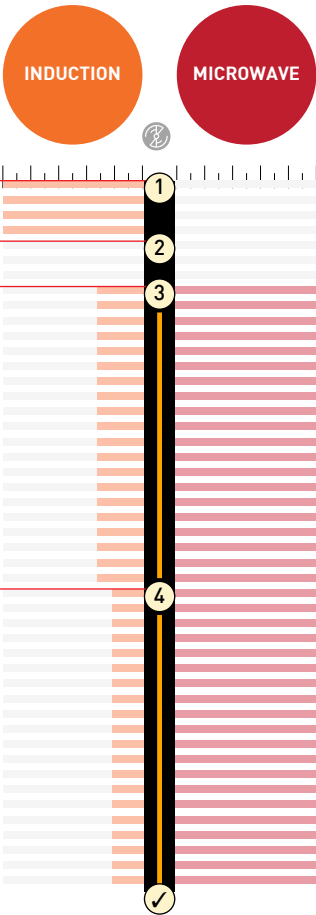
Leaves, 8 g Chopped Vegetables
7 g Cumin Seeds & Curry
I 0 M 0

Step 3 3:00 mins

Spice Mix, 50 g Diced Potatoes
30 g Roasted Peanuts, 5 g
I 40 M 100

Step 4 3:00 mins

Sago Soaked
5 g Coriander Leaves, 225 g
I 30 M 100



Total Output:
280 g