



# Vegetable Poha

Cooking Time \_\_\_\_\_

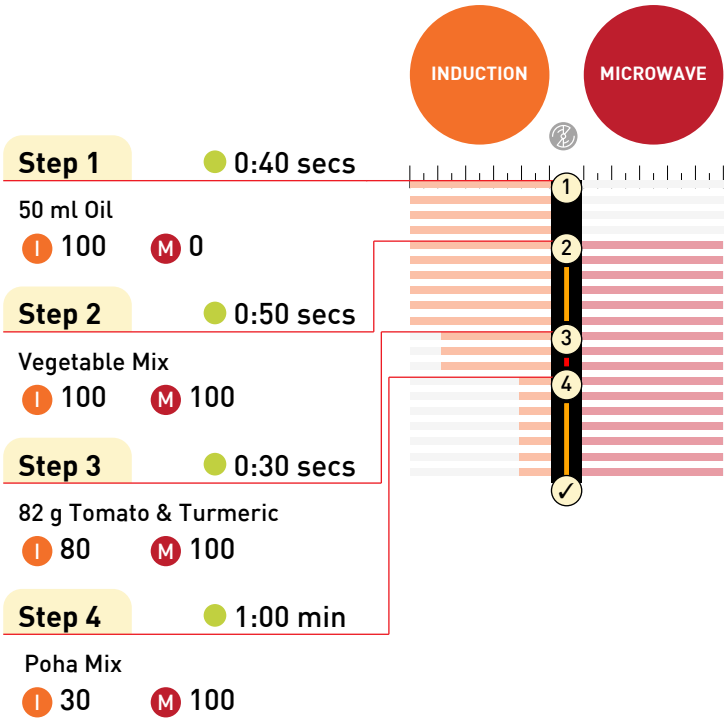
On2Cook: 3:00 mins    Normal Cooking: 9:00 mins

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                   |



Total Output:  
650 G