



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