



# 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

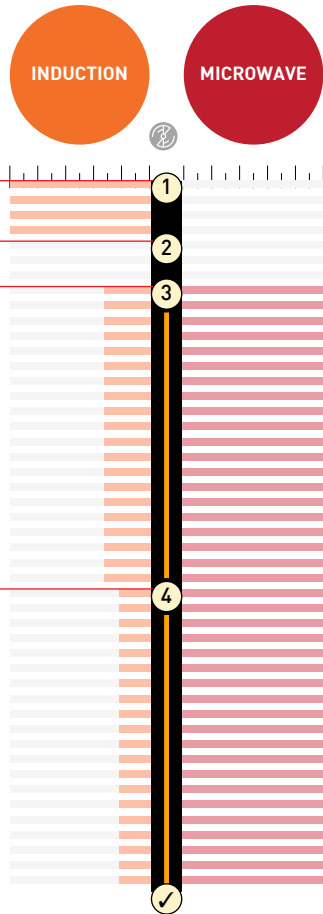
Spice Mix, 50 g Diced Potatoes  
30 g Roasted Peanuts, 5 g

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