



Indori Style Poha



Ingredients

- 2 cups flattened rice (poha)
- 1/2 cup chopped onions
- 1/4 cup chopped green peas
- 2-3 green chilies, finely chopped
- 1 tablespoon grated ginger
- 1 tablespoon lemon juice
- 1/2 teaspoon cumin seeds
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon red chili powder
- Salt to taste
- 1/4 cup chopped cilantro
- 1 tablespoon oil

Method:

- **Prepare the Poha:** Rinse the poha under cold water until it's clean. Drain the water and set aside.
- **Heat the Oil:** Heat oil in a non-stick pan over medium heat.
- **Temper the Spices:** Add cumin seeds and let them sizzle for a few seconds.
- **Sauté Vegetables:** Add onions, green peas, green chilies, ginger, and turmeric powder. Sauté until the onions are translucent.
- **Add Poha:** Add the prepared poha to the pan and toss well to coat with the spices and vegetables.
- **Cook:** Cook for 2–3 minutes, or until the poha is heated through and slightly softened.
- **Season:** Add red chili powder, salt, and lemon juice. Mix well.
- **Garnish:** Garnish with chopped cilantro.