



Green Moong Sundal

Tell the story of the recipe...

Ingredients

How many servings?

1 cup Green moong soaked overnight

1/2 cup grated fresh coconut

leaves Curry

Salt

Mustard seeds

2 tsp Jaggery powder

1 Green chilli

cooking oil

Steps

How long to cook?

- 1 Add soaked green moong to pressure cooker with 3/4 cup water and salt to taste. Cook for about 10mins
- 2 In a wok, add 1/2 tbsp oil, 6-7 curry leaves, chopped green chilli, mustard seeds and saute.
- 3 Now add boiled green moong and saute well. Add jaggery powder and grated coconut.
- 4 Mix well and serve. Enjoy!!