



Sabudana khichdi

Tell the story of the recipe...

Ingredients

How many servings?

- 1 cup Sabudana
- 2 tbsp groundnuts
- 2 medium size boiled potatoes
- 1 green chilly
- Cumin seeds
- Salt
- Lemon

Steps

How long to cook?

- 1 Soak sabudana overnight or 3-4hrs. Sieve out extra water before cooking.
- 2 In 1 tbsp oil, fry groundnuts & set aside
- 3 Add cumin seeds and chopped green chilly to oil. Once it starts to crackle, add sabudana & saute. Mash boiled potatoes & mix with it. Add salt to taste.
- 4 Cover with lid & let it cook for 10-15 mins. Keep mixing in between.
- 5 Now add some lemon juice & mix. Add fried groundnuts & serve hot with tea. Can be garnished with fresh coriander

