



Crunchy Moong Dal Khichdi Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- 1/2 1/2 Cup Rice
- 1/2 1/2 Cup Moong Dal
- Tablespoon Ghee
- 1/2 1/2 Teaspoon Cumin Seeds
- 1/4 1/4 Teaspoon Turmeric Powder
- Cups Water
- 1/2 1/2 Teaspoon Red Chilli Powder
- Bay Leaf
- Pinch Salt (To Taste)
- Tablespoons Groundnut (Roasted)
- Tablespoons Cornflakes

Instruction

1. Prepare ingredients as mentioned in the list. Wash the rice and moong dal and keep aside.
2. Heat oil in a cooker, add bay leaf and jeera. When it starts to splutter, add all the other ingredients, except water and sauté for a minute.
3. Add the washed rice, moong dal, MAGGI Masala-ae-Magic, and 2 cups of water. Pressure cook for 2-3 minutes after the first whistle. Serve hot.
4. Serve hot topped with crushed peanuts and crushed cornflakes.

Nutrition

Carbohydrates	62.42 g
Energy	405.65 kcal
Fats	11.83 g
Protein	12.64 g

31 Minutes

2 Servings