



MY RECIPE BOOK

By



MISAL MASALA



STEPS:

- 1) HEAT OIL IN A PAN. ADD CUMIN SEEDS AND LET THEM SPLUTTER.
- 2) ADD ONIONS AND SAUTÉ UNTIL GOLDEN BROWN.
- 3) ADD TOMATO AND COOK FOR 2-3 MINUTES UNTIL SOFT. STIR IN TURMERIC POWDER, RED CHILI POWDER, GARAM MASALA, AND SALT. COOK FOR 1-2 MINUTES.
- 4) ADD SPROUTED MOONG BEANS AND MIX WELL. ADD WATER AND COOK FOR ANOTHER 5-7 MINUTES.
- 5) GARNISH WITH CHOPPED CORIANDER LEAVES.

TO SERVE:

TOP WITH SOME SOAKED POHA, SEV, AND A SQUEEZE OF LEMON FOR FRESHNESS.