

## Beetroot Poha

Makes- 2 cups

### Ingredients

- 1 grated beetroot
- 1 cup poha, washed
- 1 small onion, chopped
- 1 lemon
- Salt, to taste
- 1 Green chilli (optional)
- 1/2 teaspoon Chilli powder
- 1/3 teaspoon coriander powder
- 1/2 teaspoon mustard seeds
- 1/2 teaspoon cumin
- 1/2 teaspoon fennel (optional)
- 1/2 inch ginger, grated
- 1 spring of Curry leaves
- 1 tsp of oil

### Recipe

- Grate the beetroot and keep aside.
- Take a kadai and add oil to it. Once heated add mustard seeds jeera and saunf green chilli, curry leaves to it. Let it splutter. Then add the onions and ginger. Cook well.
- Add the beetroot with salt and cook, once half done add chilli powder and cook well.
- In the end add the poha and mix well. Add lemon once done.
- Serve