

## Bajra Khichdi

Makes - 3 cups

### Ingredients

- 1/2 cup bajra, soaked for 8 hours and drained
- 1/2 cup yellow moong dal, washed and drained
- salt to taste
- 1 tbsp ghee
- 1 tsp cumin seeds
- 1 tsp mustard seeds
- 1/2 tsp asafoetida
- 1/4 tsp turmeric powder
- 1 green chilli
- 1 sprig of curry leaves

### Recipes

- Combine the bajra, moong dal, salt and 2 cups of water in a pressure cooker. Pressure cook for 4 whistles.
- Allow the steam to escape before opening the lid. Keep aside.
- Heat the ghee in a deep non-stick pan and add the cumin seeds, mustard seeds.
- When the seeds crackle, add curry leaves, asafoetida and turmeric powder and sauté on a medium flame for a few seconds.
- Add the cooked bajra-moong dal mixture and little salt, mix well and cook on a medium flame for 2 to 3 minutes, while stirring occasionally. Once done, squeeze some lemon over it.
- Serve immediately.