

## Dahi Khichdi

Makes- 2 Cups

### Ingredients

- ½ cup Rice
- 2 tbsp Moong Dal
- ½ cup Curd
- Pinch of Turmeric powder
- Coriander leaves, for garnish
- Salt - as required
- To Temper:
  - 1 tsp Ghee
  - ½ tsp cumin seeds
  - Pinch of Asafoetida
  - Few curry leaves

### Recipe

- Wash the rice and moong dal together, then transfer it to a pressure cooker. Add in required water, salt & turmeric powder.
- Close the lid of the pressure cooker and cook it for 4 whistles in medium flame. Open the cooker, once pressure released. Mash the rice and dal with a laddle. Keep aside and cool it down.
- Measure and take the curd. Mix the curd with mashed rice & dal well.
- Heat ghee in a large bottom pan, add cumin seeds and asafoetida. Let the cumin seeds crack. Add curry leaves.
- Add the curd and rice-dal mixture to the pan and stir continuously.
- Then add chopped coriander leaves. Curd Khichdi is ready.