



# Moraiyo poha for Ekadasi



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## Ingredients:

1/3 cup moraiyo (samo), 2 medium Potato, Salt, cumin seeds, Peanut oil, peanut (coarsely blend), sesame seeds, salt, green chilly finely chopped, ginger finely chopped, 1tbsp cilantro chopped, ¼ tsp sugar, ½ tsp lemon juice, ¼ tsp red chili powder (optional)

- Wash moraiyo and add double water, salt and 1 tsp peanut oil in it. Steam cook for about 15 to 20 mins like dhokla in the dhokla dish.
- When moraiyo cool down, separate moraiyo grains and that is moraiyo poha.
- Bake potato in a microwave or in the cooker and cut in pieces.
- Take 3 tbsp peanut oil in a pan and heat it on the gas stove.
- When oil ready, add cumin seeds and let it crack. Then add peanut, sesame seeds, finely chopped green chilly and ginger. Then add potato pieces.
- Then add salt and red chilly powder.
- Add steam cooked moraiyo.
- Then add sugar and lemon juice and take off from the gas stove.
- Add chopped cilantro.
- Moraiyo poha is ready to serve.