

Puffed Rice with Peas, Potato and Green Pepper

Murmare



- 2 cups murmare – puffed rice - washed
- 1 potato – chopped
- 1 green pepper – sliced
- 1/3 cup green peas
- 1 tsp oil
- ½ tsp cumin seeds
- 5-6 curry leaves
- 2 tsp peanuts – whole
- ½ tsp ginger – grated
- Sugar and salt to taste
- Fresh coriander leaves

1. Heat the oil and add the cumin, curry leaves and peanuts.
2. Add the ginger and potato. Fry for a minute then add a little water and cook for 3-4 minutes.
3. Add the green pepper, peas and continue to cook until the potato is soft.
4. Add the murmare, sugar and salt. Cover and cook for a few more minutes.
5. Add coriander.