



Chevdo

With Flattened rice, red peanuts and chana dal

Preparation Time: 1hr or less

Chevdo is a great savoury snack made with poha/ flattened rice, nuts and spices. A popular teatime snack to enjoy with your family. This mixture is so addictive and delicious that you won't stop munching.

 Veg	 Vegan	 Gluten free	 High protein
 Low Carbs			

Ingredients



- 2 cups TRS medium thick poha/ flattened rice
- 2 cups TRS puffed rice
- 1 cup TRS red peanuts
- 1 cup TRS cashew nuts
- 1/2 cup fried chana dal
- 1/2 cup fried moong dal
- 1 cup grated potato sticks
- 1 cup potato chips
- 1/2 cup raisins
- 3-4 dry red whole chilli
- 2 teaspoon curry leaves
- 1 teaspoon TRS turmeric powder
- 1 teaspoon TRS red chilli powder
- Salt to taste
- 1 tablespoon sugar
- 1/2 teaspoon TRS mango powder
- 1/2 teaspoon pinch citric acid
- Oil for deep frying



Instructions

1



- Heat oil for deep frying in a wok or pan.
- Deep fry flattened rice for 2-3 minutes and drain on paper towel.
- Similarly deep fry red peanuts and cashew nuts until they are crispy and drain on paper towel.

2



- Heat a teaspoon oil in a big pan.
- Add curry leaves and dry red chillies. Stir and add turmeric powder, red chilli powder, salt sugar and turn off the heat.

3



- Add in puffed rice and make mix well. Stir on low heat for 2-3 minutes until puffed rice are crispy.
- Now turn off the heat and add in deep fried flattened rice, peanuts, cashews nuts. Mix well.
- Add raisins, potato chips, grated potato sticks, fried chana dal, moong dal, am hoot powder and citric acid.
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4



- Combine well to mix the spices and aromatics.
- Cool and store the Chevdo in an air right container.
- Serve and enjoy.