REPLENISH
NOURISHING NEIGHBORS

CULINARY LEARN AND SHARE

Batata Poha (Flattened Rice and Potato)

By Chef Sank of @EatKraveLove

NATIONAL ENDOWMENT for the ARTS arts.gov PRESENTED BY NEW JERSEY STATE COUNCIL ON THE ARTS EST. 1966 @EatKraveLove

Ingredients

- 2 cups poha (flattened rice)
- 2 Tbsp olive oil
- ½ tsp mustard seeds
- ½ tsp cumin seeds
- ¼ tsp red chili powder
- ¼ tsp turmeric powder
- ½ tsp salt
- 2 Thai chilis, sliced
- 1 inch ginger, grated
- 1 medium potato, diced
- 1 medium onion, diced
- 2 springs curry leaves
- ½ cup cilantro, chopped

Directions

Rinse poha under water in a colander until all poha has been moistened.

Add 2 Tbsp of olive oil in a pan.

Sauté diced potatoes until tender.

Add cumin seed, mustard seeds, red chili powder, turmeric powder and salt. Sauté for 2 minutes.

Add curry leaves, chilis, ginger, and onions. Sauté until the onions are translucent.

Add the rinsed poha and stir thoroughly.

Turn off the heat and add in the cilantro.

Share Your Foodways
Middlesex County