

# South Indian Lemon Rice / Nimbu Chawal

Yield: 2 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/best-indian-lemon-rice-recipe>

## Ingredients:

- 3 cups cooked rice
- 2 tablespoons lemon juice
- 1 teaspoon mustard seeds
- 2 teaspoons chana dal
- 1 teaspoon urad dal
- 1/4 teaspoon turmeric powder
- 1/8 teaspoon asafoetida / Hing
- 2 tablespoons peanuts
- 10 cashews
- 4 green chillies or as needed
- 2 red chillies Dried
- 1 sprig curry leaves
- 2 tablespoons oil
- salt to taste

## Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 12 grams
3. Fat: 15 grams
4. Fiber: 3 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 320 milligrams
8. Sugar: 5 grams

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