

Roasted Poha Chivda (Namkeen Snack)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/north-indian-chivda-recipe>

Ingredients:

- 4 cups poha Thin, Flattened Rice, 250 grams
- 4 tablespoons oil
- 1/2 cup peanuts with the skin on
- 1/4 cup chana dal Roasted, dalia 50 gram
- 1/4 cup cashew nuts about 15, each divided in 2 parts
- 1/4 cup almonds about 15, each divided in 2 parts, optional
- 4 tablespoons dry coconut Slices
- 1 teaspoon cumin seeds Jeera
- 1 pinch asafoetida Hing
- 2 green chillies diced, remove seeds for less spicy, adjust to taste
- 10 curry leaves
- 2 tablespoons raisins
- 1 tablespoon sesame seeds optional
- 1/2 teaspoon haldi Turmeric Powder, Powder
- 1 teaspoon salt or as per taste
- 1/2 tablespoon powdered sugar additional 1/2 tablespoon if more sweet needed

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 39 grams
3. Fat: 39 grams
4. Fiber: 11 grams
5. Protein: 15 grams
6. SaturatedFat: 7 grams
7. Sodium: 600 milligrams
8. Sugar: 17 grams

Thank you for visiting our website. Hope you enjoy Roasted Poha Chivda (Namkeen Snack) above. You can see more 15 north indian chivda recipe Unleash your inner chef! to get more great cooking ideas.