

Recipe- Bread Poha

Bread Poha



Ingredients

Bread slice 6 (Cut into 1 inch pcs)

Tomato 1 small (Roughly chopped)

Onion 1 small (Sliced in thin strips)

Carrot 1 small (Sliced in thin strips)

Capsicum 1 small (Sliced in thin strips)

Crushed black pepper 1 tsp

Salt 1 tsp (or according to taste)

Add all other vegetables, fry for few seconds, cover the pan and reduced the flame to low .

0.5 tsp salt and 1 tbsp tomato ketchup.

Raise the flame to high and add bread pcs, pour ghee and sprinkle salt.

Toss well on high flame when bread pcs starts looking crispy and golden brown in color, switch off the flame and sprinkle crushed blacked pepper.

Serve hot.

Tips

You can use yellow or red capsicum as well to make the dish more colorful.

To make it more healthier add sprouted green moong with vegetables.

according to your child taste and tolerance.

“Be Vegetarian be Happy”

“Live and Let Live”