

## Sevaiyan Upma

Makes - 3 cups

### Ingredients

- 1 cup rice vermicelli
- ¼ cup green peas
- 1/2 carrot, chopped
- 1/4 cup onion, chopped
- 1 teaspoon urad dal
- 1/2 teaspoon mustard seeds
- 1 teaspoon green chilli
- 1 teaspoon lemon juice
- 1 cup water
- 1 tablespoon coriander leaves
- salt as required
- 2 tsp oil

### Method

- To start with, take a chopping board and chop onions, green chillies and coriander. In a bowl, add vermicelli, few drops of oil, salt and 1 cup hot water. Mix and cover the bowl.
- Keep it aside for 10 minutes in order to let the vermicelli turn soft. Once the vermicelli tenderize, drain out the water. Take a deep bottomed pan, keep it on medium flame and heat 1 tsp oil in it.
- Add mustard seeds and urad dal to the pan and fry them until the seeds crackle. Combine onions and green chillies with mustard seeds and saute the mixture for a minute.
- Last, add vermicelli, coriander, lemon juice and salt. Stir well and cook for about 2-3 minutes. Remove from flame and serve hot.