Masala Pori
[Spicy puffed Rice]

Ingredients for Masala Pori

Ingredient		Amount
Pori [Puffed rice]	☐	1.5 cups
Peanuts	☐	1/4 cup
Roasted Gram	☐	1 tbsp
Onion	☐	1 [finely chopped]
Deseeded Tomato	☐	1/2 [finely chopped]
Grated Carrot	☐	4 tbsp
Coriander leaves	☐	few
Chilly Powder	☐	1/2 tsp
Garam Masala	☐	A Pinch
Salt	☐	1/2 tsp
Lemon Juice	☐	1 tsp

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Step 1 - Making Masala Pori

☐ Take a vessel and add 1.5 cups of puffed rice.

☐ Put 1/4 cup of peanuts.

☐ Add 1 tbsp of the roasted gram.

☐ Add one finely chopped onion.

☐ Add 1/2 finely chopped deseeded tomatoes.

☐ Add 1/2 tsp of salt.

☐ Put a pinch of garam masala.

☐ Add 1/2 tsp of chilly powder.

☐ On top of it, add few chopped coriander leaves.

☐ Add 4 tbsp of grated carrot.

☐ Pour 1 tsp of lemon juice.

☐ Mix it well and serve it immediately right after mixing to have a better outcome in taste.

☐ Stree-style spicy puffed rice, otherwise called masala pori, is ready for serving!

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