

KHICHURI MASALA

On a rainy day or at a festive table, khichuri always comforts. **Radhuni Khichuri Masala** makes sure you get that homely flavour without overthinking the spice mix.

Ingredients

2 cups rice
1 cup fried moong dal (yellow lentils)
1 packet (40g) **Radhuni Ready Mix Khichuri Masala**
1 cup chopped onions
8 tbsp mustard oil



10-12 pcs green chillies
6 cups hot water

Method

Soak rice and lentils together for 20-25 minutes, then drain. In a pot, heat mustard oil and sauté onions till light golden. Add rice and lentils and stir for a few minutes. Mix in hot water and **Radhuni Ready Mix Khichuri Masala**. Cook on high heat till water reduces, then top with green chillies. Cover and simmer on low for 15-20 minutes. Drizzle remaining mustard oil or ghee before serving. No additional salt is needed.

RADHUNI FALOODA – MANGO BLISS IN A GLASS!

*After all the spices and meats, what better way to wind down than with something creamy, chilled, and mango-filled? **Radhuni Falooda Mix - Mango Flavour** is your go-to dessert for Eid evenings or summer*

nights.

Ingredients

1 packet **Radhuni Falooda Mix (Mango Flavour)**
500ml chilled milk
2 tbsp (optional) sugar
½ cup soaked chia seeds
½ cup cooked vermicelli (optional)
1 scoop vanilla or mango ice cream
1 tbsp chopped nuts (almonds and pistachios)
½ cup diced mango (optional)

Method

Mix the falooda powder with chilled milk until fully dissolved. Add sugar to taste. Mix in chia seeds and cooked vermicelli. Chill in the fridge for 15-20 minutes. Serve in glasses with a scoop of ice cream, nuts, and mango chunks on top. Serve immediately.

By K Tanzeel Zaman

