

# 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**

