

Indian Puffed Rice Salad

Ingredients

- 1/2 tsp chilli powder
- 1/2 tsp ground coriander
- 1 tsp tumeric powder
- 1 chilli finely chopped
- 1 red onion very finely chopped
- 1/2 cup peanuts or almonds chopped (optional)
- 1/2 cup shredded coconut
- 2 cups Good Morning Rice Puffs
- 1 handful of chopped coriander
- 1 tbs of peanut or coconut oil
- 1 - 2 tbs chutney

Method

1. Heat the oil in a wok and add the dry spices, quickly followed by the chilli and onion, taking care not to burn.
2. Add the nuts and coconut and cook for about 30 seconds.
3. Add the Rice Puffs stir well while cooking for 2-3 minutes.
4. Add dollops of the chutney and mix well.
5. Take off the heat and add the coriander and it is ready to serve.

Total prep time 10 minutes.
Makes 4 servings.



This recipe is based on a traditional Indian dish and makes a great accompaniment to curries or lamb and chicken dishes