



# Moraiyo khichadi & Kadhi for Ekadasi



<http://www.swaminarayan.nu/>

## Ingredients:

Moraiyo (samo), one shredded potato, salt, peanut oil, 2-3 cloves, green chili, limdi (kadhi patta), cumin seeds

## Moraiyo khichadi:

- Take 1/2 cup of moraiyo (samo)
- Take 2 TBSP of peanut oil and heat it in a pot. Add cumin seeds and clove and let it crack
- Add green chili, limdi (kadhi patta)
- Add shredded potato and cook it for 2 minutes
- Add moraiyo and 1.5 cups of water
- Let it cook until moraiyo khichadi is ready

## Kadhi:

- Take 1/2 cup of yogurt
- Add 2 TSP of moraiyo flour or rajgaro flour and mix it with yogurt
- Add 1 to 1.5 cups of water
- Add salt, sugar, green chili and limdi (kadhi patta)
- Bring the above mixture to boil
- Vaghar: Heat 2 TSP of ghee and add cumin seeds and let it crack
- Add this vaghar to the yogurt mixture
- Shut off gas stove and add chopped cilantro
- The kadhi is ready to serve