

Lemon Sevaiya

(Indian dish tasted in Jaipur)

Serves: 4

1-1/2 cups water
1 tablespoon oil
½ teaspoon mustard seeds
1 sprig of curry leaves
1-tablespoon cashew pieces (optional)
1 cup roasted vermicelli
½ teaspoon turmeric powder
1 teaspoon sugar (HdeH important)
Salt to taste
Juice of ½ lemon or lemon juice to taste



1. Set water to boil
2. Heat a tablespoon of oil in a non stick wok on medium heat and when the oil gets hot, add mustard seeds, When the mustard seeds start to sputter, add curry leaves and cashews. Let it fry for 15-20 seconds.
3. Add roasted vermicelli, turmeric powder, salt, sugar and sauté it for a minute.
4. Reduce the heat to low and add the boiling water that was set to boil. Keep the wok covered with a lid till the water is almost absorbed (8-10 minutes). Please check after 4 minutes to make sure that the vermicelli are not sticking to the side of the pan. If they are, give a quick stir
5. Add the lemon juice and blend the dish evenly.
6. Serve hot.