

Bread Upma (Masala bread)

Ingredients

Mustard seeds- 1 tsp

Curry leaf- 1 sprig

Dried red chillies- 2

Red onion- ½ chopped finely

Green chillies (optional)- 2, sliced thinly

Ginger- 1/4, chopped finely

Cashewnut- 1 tbsp

Potato- 1, boiled and chopped

Carrot- 1, boiled and chopped

Frozen peas- 1 tbsp

Tomatoes- 2, chopped

Cilantro- for garnish

Turmeric powder- 1 tsp

Paprika- 1 tsp

Bread- 6 slices, crust removed and chopped into squares

Oil- 2 tbsp

Salt- to taste

Method

1. Heat the oil in a casserole. Wait until the oil is hot and add in the mustard seeds. Wait until it finishes crackling. Add in the curry leaves and the red chillies.
2. Next, add the chopped red onion, ginger, and green chillies. Sauté till translucent and add the cashewnuts.
3. Add the potato, carrot, and peas. Sauté.
4. Add the tomatoes and sauté until the oil separates. At this point add in the turmeric powder, paprika, and salt.
5. Wait until the raw smell of the spices goes away and then add the chopped bread. Top with the cilantro as garnish.