Poha Chivda (Maharashtrian Namkeen)

Recipe adapted from Dassana Amit, Veg Recipes of India: https://www.vegrecipesofindia.com/poha-chivda-recipe/

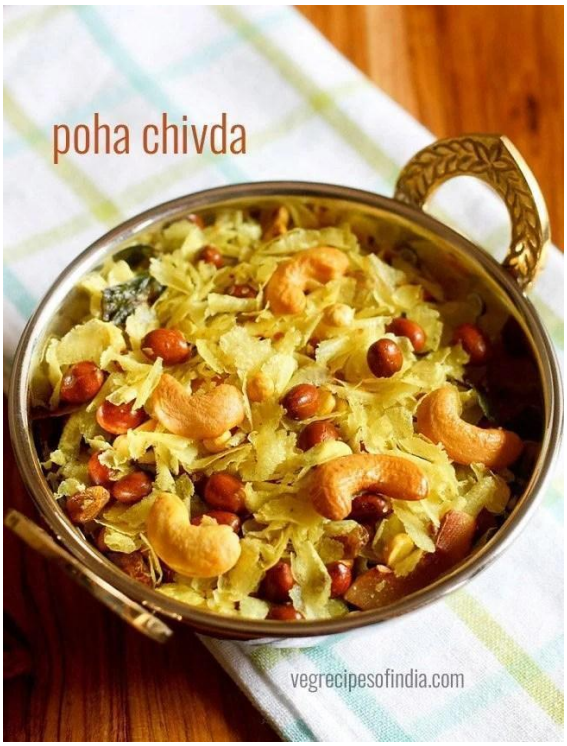
Two methods: pan-roasted thin poha and deep-fried thick poha

A crisp, mildly sweet and savory snack prepared with flattened rice, nuts, spices and curry leaves.

Method 1: Pan-Roasted Poha Chivda

Yield: 5 servings	Prep: 5 minutes	Cook: 20 minutes

Ingredients



- 2 cups thin poha (flattened rice)
- ⅓ cup peanuts
- ⅓ cup roasted chana dal
- ⅓ cup cashews
- ¼ cup sliced dried coconut (optional)
- 2 tbsp golden raisins
- ⅓ cup oil, for frying nuts and other additions
- 14–15 curry leaves
- 2 green chilies, sliced or chopped
- ¼ tsp turmeric powder
- A generous pinch of asafoetida (hing)
- 2 tsp powdered sugar, or to taste
- 1–1½ tsp salt, or to taste
- ½ tbsp oil, for tempering

Method

1. Arrange all measured ingredients. Heat a heavy, wide pan over low heat, then add thin poha. Gently shake and toss for about 3–4 minutes until crisp, without browning. Transfer to a plate.
2. In a small pan, heat the ⅓ cup oil. Fry peanuts until crisp, coconut until lightly golden, roasted chana dal briefly, cashews until crisp and raisins until just plump. Drain each on paper towels.
3. In the poha pan, heat ½ tbsp oil over low heat. Add curry leaves, green chilies and hing; sauté until the leaves and chilies crisp.
4. Add turmeric, salt and powdered sugar. Stir gently just until combined; do not let the sugar burn.
5. Add roasted poha and fried additions. Gently shake or fold to combine without breaking the flakes. Roast on low heat for 4–5 minutes.
6. Turn off heat and leave in the warm pan 1–2 minutes. Transfer to a plate and cool completely before sealing in an airtight jar.

Method 2: Fried Poha Chivda

Yield: 1 medium jar	Prep: 5 minutes	Cook: 20 minutes

Ingredients

- 1 cup thick poha (white or red flattened rice)
- ½ cup peanuts
- ½ cup roasted chana dal
- ½ cup cashews
- ¼ cup sliced dried coconut (optional)
- 2 tbsp golden raisins
- 10–12 curry leaves
- ¼ tsp mustard seeds
- ½ tsp cumin seeds
- 1 tsp white sesame seeds
- ¼ tsp red chili powder
- ¼ tsp turmeric powder
- A generous pinch of hing
- 1 tsp powdered or finely granulated sugar, or to taste
- 1 tsp oil for tempering
- Salt to taste
- Oil for deep frying

Method

1. Rinse curry leaves, cashews and raisins if desired, then dry thoroughly. Measure and arrange all ingredients.
2. Heat deep-frying oil to medium hot. Add half the thick poha to a dry, heatproof fine-mesh sieve with a handle and immerse in oil until it puffs and crisps, but does not brown. Drain on paper towels. Repeat with remaining poha.
3. Fry roasted chana dal briefly; then peanuts, cashews, coconut (if using), raisins until just plump, and curry leaves until crisp. Drain well.
4. In a clean pan, heat 1 tsp oil. Let mustard seeds crackle, then add cumin and sesame seeds and cook briefly. Turn off heat and stir in turmeric, chili powder, hing, sugar and salt.
5. Return to low heat, add the fried poha and remaining fried ingredients, then crumble the crisp curry leaves over the mixture. Toss gently for 2–3 minutes.
6. Adjust salt, sugar or chili to taste. Cool fully and store airtight.

Helpful Tips & Storage

- Use thin poha for the roasted version and thick poha for the fried version; do not interchange them without adapting the method.
- Keep the heat low when roasting thin poha, and handle it gently to avoid breakage.
- Use a dry, heatproof sieve ladle when deep-frying small pieces; keep ingredients dry before frying.
- For a gluten-free version, omit hing or use certified gluten-free hing.
- Cool completely before storing in an airtight container. The roasted version keeps for approximately one week at room temperature.

Adapted and condensed for personal kitchen use; refer to the source for the full recipe and process photographs.