

Table of Content

1. Introduction
2. Ingredients
3. Steps To Make Sabudana Khichdi
4. Why Use A2 Cow Desi Ghee In Vrat Dishes?
5. A Comforting Vrat Favourite

Our Product



A2 COW DESI GHEE GLASS JAR
Modernised Bilona Preparation |
A2 Cow Milk | Granular Texture

Preserve This Recipe In
Your Kitchen Collection

Download Full Recipe [↓](#)

Vrat Special Sabudana Khichdi With Pure Desi Ghee

In Indian homes, Sabudana Khichdi is one of the most popular dishes for fasting. Soft pearls of soaked sabudana mixed with peanuts, potatoes, and the rich aroma of Rishi Sagar A2 Cow Desi Ghee make a meal that is both comforting and filling. This vrat favourite is light but filling, easy to make, and great for breakfast or dinner on days when you are fasting.



Ingredients

Ingredients for a Sabudana Khichdi



Rishi Sagar A2 Cow Desi Ghee
2 Tablespoons



Sabudana (Tapioca Pearls)
1 Cup



Potato, Diced
1 Medium



Roasted Peanuts, Crushed
2 Tablespoons



Cumin Seeds
1 Teaspoons



Green Chillies, Chopped
1-2



Teaspoon Rock Salt
1/2



Lemon Juice
1 Tablespoon



**Fresh Coriander Leaves
For Garnish**

Steps To Make Sabudana Khichdi

Sabudana Khichdi is a familiar fasting dish prepared in many Indian homes. When cooked with Rishi Sagar A2 Cow Desi Ghee, the pearls stay soft and separate while carrying a gentle aroma. This simple recipe is filling, comforting, and easy to prepare for vrat days.

01 Soak The Sabudana

Wash sabudana thoroughly until the water runs clear. Soak it in just enough water to cover for 4-5 hours or overnight. The pearls should become soft but separate.

02 Heat The Ghee

03 Add Cumin And Chillies

04 Add Sabudana And Potatoes

05 Add Peanuts And Lemon

06 Garnish And Serve



01 Soak The Sabudana

02 Heat The Ghee

Place a heavy-bottom pan on medium heat and add [Rishi Sagar A2 Cow Desi Ghee](#). Allow it to melt gently.

03 Add Cumin And Chillies

04 Add Sabudana And Potatoes

05 Add Peanuts And Lemon

06 Garnish And Serve



01 Soak The Sabudana

02 Heat The Ghee

03 Add Cumin And Chillies

Add cumin seeds and let them splutter. Add chopped green chillies and sauté briefly.

04 Add Sabudana And Potatoes

05 Add Peanuts And Lemon

06 Garnish And Serve



01 Soak The Sabudana

02 Heat The Ghee

03 Add Cumin And Chillies

04 Add Sabudana And Potatoes

Add diced potatoes and cook until soft. Then add soaked sabudana and rock salt, mix gently, and cook on low flame until the pearls turn translucent.

05 Add Peanuts And Lemon

06 Garnish And Serve



01 Soak The Sabudana

02 Heat The Ghee

03 Add Cumin And Chillies

04 Add Sabudana And Potatoes

05 Add Peanuts And Lemon

Mix in crushed peanuts and lemon juice. Stir gently.

06 Garnish And Serve



01 Soak The Sabudana

02 Heat The Ghee

03 Add Cumin And Chillies

04 Add Sabudana And Potatoes

05 Add Peanuts And Lemon

06 Garnish And Serve

Garnish with fresh coriander and serve warm.

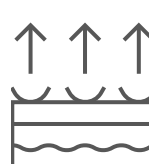


Why Use A2 Cow Desi Ghee In Vrat Dishes?

Cooking Sabudana Khichdi in Rishi Sagar A2 Cow Desi Ghee enhances the aroma and gives a soft, non-sticky texture. When used in moderate amounts, ghee supports digestion and provides steady energy during fasting hours.



Enhances
Aroma



Improves
Texture



Supports
Digestion



Provides
Steady Energy

A Comforting Vrat Favourite

Sabudana Khichdi prepared with Rishi Sagar A2 Cow Desi Ghee brings a sense of comfort to fasting days. The gentle aroma of cumin, the light crunch of roasted peanuts, and the smooth richness of pure ghee come together to create a well-balanced dish. Each ingredient blends naturally, giving the khichdi its familiar taste and soft texture.

When made fresh and served warm, this simple vrat recipe feels both nourishing and satisfying. Using good-quality A2 cow ghee enhances the overall flavour while keeping the preparation traditional. It is a timeless fasting meal that continues to be loved in many Indian homes.

