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## Pod Mallun

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### Ingredients:

<b>Amount</b> (1, .50 , 8)	<b>Unit</b> (cup, Tbsp, g, ml)	<b>Item</b> (egg, chaya leaves, sugar)	<b>Preparation</b> (crushed, diced, whole)
10		winged bean pods	shredded
1	tbsp	onion	sliced
1	tbsp	green chilies	chopped
2	tbsp	coconut	grated
1	tbsp	oil	
1	sprig	curry leaves	
¼	tsp	turmeric	
¼	cup	water	

## Recipe Instructions:

1. Mix together shredded winged bean, green chili, coconut, turmeric, salt and water
2. Heat oil and sauté curry leaves, onion
3. Add winged bean mixture and cook for 10 to 15 minutes

<http://edn.link/cg6tga>