

Sevaiyan Kheer

INGREDIENTS

- 5 cup milk
- 100gm wheat noodles
- 3-4 cup sugar
- 1 tsp crushed green cardamom
- 15-20 almonds and pistachios for garnishing

PREPARATION TIME: 30 Minutes

HOW TO PREPARE

- Dry roast wheat noodles in a pan.
- Boil the milk for 3-4 times. Add wheat noodles in it.
- Add sugar in it and stir the mixture for 5-10mins.
- Add pistachios and almonds for garnishing and serve them.

