



**KELLOGG'S SPECIAL K  
CRANBERRY AND COCONUT  
CHIVRA**

## Kellogg's Special K Cranberry and Coconut Chivra

**Preparation Time: 25 mins**

**Serves: 2**

### Ingredients

- 3 cups Kellogg's Special K
- 2 tsp oil
- ¼ cup dried cranberries
- ¼ cup shredded coconut
- ¼ cup roasted peanuts
- ¼ cup roasted cashew nuts
- 3-4 green chillies, slit lengthwise
- ½ tsp red chili powder
- 10 to 12 curry leaves

### Method

Dry roast Kellogg's Special K in a non-stick pan, stirring occasionally till crisp (approx. 3 to 4 minutes). Keep aside. Roast coconut in the same pan until turns golden brown and keep aside. Heat the oil in a non-stick pan, add cashew nuts, peanuts, green chillies, curry leaves and stir. Mix all the above mentioned ingredients. Cool and store in air tight container.