

Recipe

Coconut Rice

By

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Ingredients

- Rice (Sona masoori or Basmati) (uncooked) - 1 cup
- Coconut (grated) - 1 ½ cup
- Mustard seeds – ½ tsp
- Urad dal – ½ tsp
- Cumin seeds – ½ tsp
- Chana dal (kadalai paruppu) - 1 ½ tsp
- Peanuts - 2 tsp
- Cashew nuts - 10 - 12
- Red chilies - 3 (broken)
- Green Chilies (Slit length-wise) - 3
- Curry leaves - 1 or 2 sprigs
- Hing - a pinch
- Coriander leaves (Chopped) - 3 to 4 sprigs
- Salt - to taste
- Ghee or Oil - 3 to 4 tsp

Preparation

1. Cook rice with enough water and Salt and keep aside.
2. Heat ghee or oil in a pan.
3. Add Mustard seeds, Urad dal and Cumin seeds to it.
4. After the seeds starts spluttering add Chana dal, Peanuts, Cashew nuts and fry them for a minute.
5. Add Red Chilies, Green Chilies, Curry leaves and Hing, let them splutter fry till the dals turns into golden brown.
6. Add grated Coconut, Salt and fry for 3 to 4 more minutes or till the Coconut turns light-brown.
7. Add the Cooked rice and mix well.
8. Remove from heat and garnish with chopped coriander leaves.

Serves

3-4 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**