

Recipe

Coriander Pulav

By

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Ingredients

- Basmati rice - 1 cup
- Cinnamon - 1 inch piece
- Cloves - 2 or 3
- Cardamoms - 2
- Tomatoes - 2
- Potatoes - 2 or 3
- Peas (Shelled) - ¼ cup
- Oil - 2 ½ tbsp
- Salt - as required

Grind Together:

- Coriander leaves - 1 medium bunch
- Ginger - ½ inch piece
- Green chilies - 6
- Cumin seeds - ½ tsp.
- Grated fresh coconut - 1 ½ tbsp

Preparation

- Cut tomatoes into 1 inch long pieces. Peel and dice potatoes.
- Cook peas. Wash and soak rice for 5 to 10 minutes.
- Heat oil in pressure cooker or pan and fry garam masala spices.
- Continue frying with chopped tomatoes till it becomes soft.
- Add potatoes and fry for few minutes.
- Mix ground masala gently and fry in a medium flame till good smell comes.
- When moisture is absorbed add soaked rice and fry for few more minutes.
- Add enough salt and two cups of boiling water with peas.
- Mix and close the lid.
- Keep weight and pressure cook for 10 minutes in low flame.

Serves

2 Persons.

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