

## Recipe

### Curry Leaves Rice

By

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## Ingredients

- Rice - 1 cup
- Tomatoes - 2 small
- Salt - as required
- Oil - 2 tbsp
- Cashew nuts - 10 (optional)
- Cloves, Cinnamon - few

## Grind Together:

- Fresh, tender curry leaves - ¼ cup
- Grated dry coconut - 2 ½ tbsp
- Red chilies -10
- Tamarind- small lime sized
- Asafetida - a pinch

## Variation:

- Fry curry leaves, red chilies, and fresh coconut and then grind it.

## Preparation

1. Cook rice and allow it to cool.
2. Separate grains properly and mix with a tsp. of ghee.
3. Cut tomatoes into small pieces.
4. Heat oil, fry cinnamon and cloves, add tomatoes.
5. Fry till tomatoes are cooked properly.
6. Add ground masala and fry in a high flame till good smell comes.
7. Add rice, salt and mix well.
8. Serve garnished with fried cashew nuts

## Serves

2 Persons.

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