

## Recipe

### Masala Bhath - II

## By

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## Ingredients

- Basmati rice - 1 cup
- Potatoes - 2 or 3
- Carrots - 2

- Shelled peas - ¼ cup
- Diced beans - ¼ cup
- Knol-Khol - 1
- Brinjal - 2
- Red chili powder - ½ tsp.
- Turmeric powder - ¼ tsp.
- Garam masala powder - ¼ tsp.
- Bay leaf - 1
- Salt - as required
- Oil and Ghee - enough for frying

## Grind Together:

- Dry coconut - 2 Tbsp
- Coriander seeds - 1 tsp.
- Cumin seeds - 1 tsp.
- Ginger - small piece
- Green chilies - 4

## Preparation

1. Wash and soak rice for 10 minutes.
2. Slice brinjals, cut and steam other vegetables till soft.
3. Heat oil in pressure pan, add bay leaf and then brinjals.
4. Fry for few minutes and add masala paste. Fry till good smell comes.
5. Add rice and stir continuously for few minutes in medium flame.
6. Mix other vegetables, salt, chilli powder, turmeric powder and garam masala powder.
7. Pour two cups of boiling water, mix gently and close the lid.
8. Reduce flame and pressure cook for 10 to 12 minutes.
9. Serve hot garnished with finely cut coriander leaves and mint leaves.
10. Squeeze lemon juice if necessary.

## Serves

2 Persons.

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