

## Recipe

### Methi Pulav

## By

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## Ingredients

- Basmati rice - 1 cup
- Rasam powder -  $\frac{3}{4}$  tsp.
- Green chilies - 2 or 3
- Fenugreek leaves - 3 or 4 bunches
- Cooked peas -  $\frac{1}{2}$  cup
- Lemon - 1
- Salt - as required

- Cinnamon - 1 inch piece
- Cloves - 2 or 3
- Marati Moggu - 2 or 3
- Ghee or oil - 2 to 3 Tbsp
- Tomato - 2 or 3

## Rasam Powder:

- Red gram dhal (Tuvar) - ½ cup
- Curry leaves - ½ cup
- Red chilies - 1 cup
- Coriander seeds - 2 cups
- Cumin seeds - ½ cup
- Black pepper - 1 tbsp
- Mustard seeds 1 tbsp
- Fenugreek - 1 tbsp

Fry everything separately in little oil and powder together.

## Preparation

1. Soak rice for 10 minutes.
2. Cut fenugreek from its stalks. (Do not chop the leaves or else it will become bitter) wash well.
3. Heat oil in pressure pan and fry masala spices.
4. Continue frying with fenugreek leaves till moisture is absorbed.
5. Add cooked peas and rice, Fry for few more minutes.
6. Pour two cups of boiling water with salt and rasam powder.
7. Close lid, reduce flame and pressure cook for 10 minutes.
8. Squeeze lemon juice after removing from fire.
9. Serve hot with raitha.

## Serves

2 persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**