

## Recipe

### Mint Pulav

## By

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## Ingredients

- Basmati rice - 1 cup
- Potatoes - 2 diced
- Peas (shelled) - ¼ cup
- Mint leaves - 1 small bunch
- Grated fresh coconut - 3 tbsp

- Green chilies - 3-4
- Ginger - ½ inch piece
- Turmeric powder - ¼ tsp
- Lemon - ½
- Salt - as required
- Cloves - 2 or 3
- Cardamoms - 2
- Bay leaf - 1
- Ghee - enough for frying

## Preparation

1. Wash and soak rice for half an hour.
2. Pressure cook with two cups of water. Allow it to cool.
3. Separate the grains.
4. Add a tsp. of ghee while separating the grains.
5. Pressure cook potatoes with skin and then peel.
6. Dice into cubes.
7. Cook peas separately.
8. Fry mint leaves in little oil and then grind it along with coconut, green chilies, ginger and Turmeric powder.
9. Heat rest of the ghee or oil in a broad frying pan and fry garam masala spices.
10. Add ground paste with potatoes and peas.
11. Stir constantly in medium flame till raw smell goes.
12. Add powdered salt and cooled, separated rice to this.
13. Mix well in a high flame till rice becomes steaming hot.
14. Squeeze lemon juice, mix gently and remove from fire.
15. Serve hot.

## Serves

2 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**