

## Recipe

### Pav-Bhaji Rice

## By

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This recipe comes from my good friend Krishna's kitchen. This is a one pot dish but you can pair it with any raita or papad if you feel like.

## Ingredients

- Finely Diced Green Pepper – ½ cup
- Finely Diced Tomatoes – 1 cup
- Boiled Green Peas – ½ cup
- Asafetida – pinch
- Ginger paste – ½ tsp
- Bay leaf – 1
- Shah zeera (or cumin seeds) – 1 tsp
- Chili powder – 1/2 tsp
- Salt – to taste
- Sugar – to taste (optional)
- Pav bhaji masala – 2 tsp
- Oil – 2 tblspn
- Basmati Rice – 1.5 cups

## Preparation

1. Cook the rice and keep aside
2. Heat oil in a large vessel on a medium flame. Add the bay leaf and asafetida. When the bay leaf browns slightly add shah zeera and ginger paste and sauté. Now add the green peppers and fry till they are well cooked.
3. Add the tomatoes, chili powder, pav-bhaji masala, salt, sugar and cook till tomatoes are pulpy. Fold in the peas. Finally add the rice and mix well. Pav-bhaji rice is ready to offer to Krishna.
4. Garnish with chopped coriander and serve hot

## Serves

2

## For further details please contact

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