

## Recipe

### Peas Pulav

## By

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## Ingredients

- Basmati rice - 1 cup heaped
- Fresh peas - 1 cup
- Coconut extract - 1 cup
- Water - 1 cup

- Oil - 2 tbsp
- Ghee - 1 tbsp
- Cloves, cardamom and cinnamon - few
- Bay leaf - 1
- Salt - as required

### **Grind Together:**

- Green chilies - 8
- Ginger - ½ inch piece
- Grated fresh coconut - 2 ½ tbsp

## **Preparation**

1. Wash and soak rice for 10 minutes.
2. Drain water and fry lightly with half a tsp. of ghee.
3. Cook peas till tender.
4. Heat oil in pressure cooker, fry the masala spices.
5. Fry for a minute and add cooked peas.
6. Gently mix ground masala paste and fry in a medium flame, till good smell comes.
7. Pour coconut extract, water and required salt. When it starts boiling add rice.
8. Mix well and close the lid. Reduce flame and pressure cook for 10 minutes.
9. Serve hot in a serving dish.

## **Serves**

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**