

## Recipe

### Potato and Capsicum Pulav

## By

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## Ingredients

- Basmati rice - 1 cup
- Small potatoes - ½ cup
- Capsicum - 2 or 3
- Tomato juice - 1 cup
- Water - 1 cup
- Salt - as required
- Garam masala powder - ¼ tsp
- Ghee or oil - for frying

## Grind Together

- Grated fresh coconut - 2 ½ Tbsp
- Red chilies - 3
- Roasted gram - 1 Tbsp
- Coriander seeds - 1 tsp
- Tomatoes - 1 or 2

## Preparation

1. Wash and soak rice for 15 minutes.
2. Pressure cook potatoes and peel the outer skin. Dice capsicums, grind masala paste without adding water.
3. Heat oil or ghee in pressure pan and fry masala spices.
4. When it is half fried, add capsicums. Stir till it becomes soft.
5. Add peeled potatoes and ground masala paste. Fry till good smell comes.
6. Pour tomato juice and water. Add salt. When it starts boiling add rice, mix well and close the lid. Reduce flame.
7. Pressure cook for 8 to 10 minutes. Serve hot garnished with cut coriander and mint leaves.

## Serves

2 Persons.

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