

Recipe

Salted Rice

By

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Ingredients

- Leftover cooked rice - 2 cups
- Preserved chilies - 3 or 4 (Vatral)
- Salt - as required
- Oil - 1 ½ tbsp
- Cashewnuts - 3-4

For Seasoning:

- Mustard seeds - ½ tsp
- Bengal gram dhal - ½ tsp

Preparation

1. Break chili into 2 or 3 pieces.
2. Squeeze water from rice, add salt and mix well.
3. Heat oil, add mustard seeds and bengal gram dhal.
4. Add chilies, fry till dark brown in color. Add rice and stir constantly. Fry in medium flame till rice becomes hot.
5. Garnish with fried cashewnuts.

Serves

4 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**