

Recipe

Tomato Bhath

By

Bhaktin Mallika



Ingredients

- Rice - 1 cup
- Tomatoes - 5 to 6 (Medium sized)

- Oil - 2 tbsp
- Salt - as required
- Curry leaves - few
- Cut coriander leaves - 1 ½ tbsp

For Seasoning:

- Mustard seeds - ½ tsp
- Black gram dhal - ½ tsp
- Bengal gram dhal - 1 tsp
- Broken cashewnuts - 1 tbsp

Grind Together:

- Scraped coconut - ¼ cup
- Ginger - ½ inch piece
- Cinnamon - small piece
- Cardamom - 1
- Cloves - 2
- Green chilies - 8 to 10

Preparation

1. Cut tomatoes into fine pieces. Cook rice and allow it to cool.
2. Heat oil in frying pan, add seasonings. Fry for few minutes, then add tomatoes and fry till it becomes soft.
3. Continue frying in medium flame with the ground masala paste.
4. Add salt and cooked rice.
5. Fry in a high flame till rice becomes hot.
6. Garnish with cut coriander leaves and curry leaves.

Serves

2 Persons.

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