

Recipe

Tomato Cheese Rice

By

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Ingredients

- Basmati rice - 1 cup
- Ripe, red tomatoes - 5 or 6 (big)
- Garam masala powder - 1 tsp
- Grated cheese - 2 tbl.sps
- Kashmiri chili powder - 1 tsp
- Salt - as required
- Ghee - 1 tbsp
- Oil - 2 tbsp

For Garnishing

- Finely cut mint leaves - 1 tbsp
- Finely cut coriander leaves - 1 tbsp
- Fried Cashew nuts - 12 to 15(optional)

Preparation

1. Soak rice in water for 10 minutes.
2. Drain water and fry rice with a tsp. of ghee for one or two minutes.
3. Blanch tomatoes in hot water for 5 to 10 minutes.
4. Remove from water and peel the skin. Grind to smooth paste.
5. Strain and remove seed. Mix enough water to the juice to measure two cups.
6. Heat oil; add masala powder, salt, little sugar and chili powder with tomato juice.
7. When it starts boiling add rice, reduce flame and pressure cook for 10 minutes, or cook separately in heavy vessel for 20 minutes with lid.
8. Serve hot garnished with grated cheese, mint and coriander leaves.

*You can decorate on top with fried cashewnuts and serve hot.

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare**