

Recipe

Tomato Rice

By
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Ingredients

- Finely Diced Tomatoes – 2 cups
- Peanuts – 1/2 cup
- Cashews – 1/4 cup (optional)
- Green Chillies – 3-4
- Shah jeera (or cumin) – 2 tsp
- Mustard seeds – 2 tsp
- Curry leaves – 7-8

- Ginger paste – 2 tsp
- Asafetida (hing) – a pinch
- Red Chili powder – 2 tsp
- Turmeric powder – 1 tsp
- Coriander powder – 2 tsp
- Garam masala – 1/4 tsp
- Salt – to taste
- Sugar – 2 tsp
- Coriander chopped – ½ cup
- Oil – 2-3 tbsp
- Rice – 2 cups

Preparation

1. Cook rice and keep aside to cool.
2. Heat oil in a vessel. When sufficiently hot, add mustard seeds and hing. Now add ginger paste, cumin seeds, slit green chilies, curry leaves and sauté. Add peanuts and cashews and fry till golden in color. Add the tomatoes and stir well.
3. Now add turmeric, chili powder, coriander powder, salt, sugar and stir well. Cook till tomatoes turn pulpy and ooze oil. Add garam masala and mix well. Cover the vessel and heat for 2-3 minutes more.
4. Flick the rice with a fork to separate the grains and add to the tomato curry along with the some chopped coriander. Mix well. Garnish with remaining coriander and serve hot.

* This is also a good way to finish of leftover rice.

Serves

3-4

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Hare Rama Hare Rama Rama Rama Hare Hare**