

Recipe

Tri colour rotini

By

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Ingredients

Tri Color Rotini - 2 cups
Oil - 3 tsp
Cumin seeds - 1/4 tsp
Mustard seeds - 1/4 tsp
Curry leaves
Green chilies - 2
Tomato - 1
Peas - 1/4 cup
Corn - 1/4 cup
Salt - to taste
Red Chili Powder - a pinch
Kasuri Methi - 1/2 tsp
Dry Mint Leaves - 1/4 tsp
Pepper Powder - a pinch
Chat Masala - 2 pinch
Tandoori Masala - 2 pinch
Garam Masala - 2 pinch
Chili Sauce - 1/2 tsp
Cilantro

Preparation

Bring 3 quarts of water to a rolling boil. Add little salt. Add tricolor rotini to the boiling water. Stir gently. Boil uncovered stirring occasionally for 9 - 10 minutes. Remove from heat. Drain. Heat oil, add cumin seeds, mustard seeds, curry leaves, finely minced green chilies. Add tomato, stir and cover. When tomato looks soft add corn, peas, salt, little red chili powder, kasuri methi, dry mint leaves, pepper powder, chat masala, tandoori masala, garam masala and combine all together. Add boiled rotini and stir. Add chili sauce and mix. Sprinkle cilantro and serve immediately.

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