



Tomato peas rice pulao

Ingredients

390g Cirio crushed tomatoes with garlic and onion 80g green peas 240g Basmati rice 320g Green chilli 1 tsp Ginger paste ¼ tsp Turmeric powder 1 tsp Red chilli powder ¼ tsp Coriander powder ¼ tsp Garam masala powder 1 tsp Oil Salt - to taste

Preparation

1. Wash and soak basmati rice for 20 minutes.
2. Chop green chilli finely. Keep it aside.
3. Heat oil in a pan add ginger paste. Saute well till the raw flavour goes.
4. When the raw smell of ginger paste has gone add tomatoes, red chilli powder, turmeric powder, garam masala powder, coriander powder and salt.
5. Mix well and allow the tomatoes to cook. When the tomatoes look mushy add green peas and saute well for few seconds.
6. Now add soaked rice and water.
7. Mix well and check for salt.
8. Cook the rice till done add some water if needed.

