

Tomato Rice

Makes- 4 Cups

Ingredients

- 1 cup soaked basmati rice
- 2 medium onion, chopped
- 2 teaspoon sambhar powder
- 4 large tomato, pureed
- ½ teaspoon ginger paste
- ½ teaspoon garlic paste
- 3 medium green chilli
- 1 tablespoon refined oil
- ¼ teaspoon powdered turmeric
- 3 pinches salt
- 2 pinches red chilli powder
- coriander leaves, for garnish

Recipe

- Wash and soak basmati rice for about 20 minutes. In a pot, add double the quantity of water and add the soaked rice. Cover the pan with a lid and cook on medium flame till the rice becomes soft, but not mushy. Now remove from fire and keep it aside.
- Heat oil in a pan and add mustard, asafoetida, curry leaves, dried red chillis. Add onions and saute till they turn slightly pinkish in hue. Then add green chillies and ginger-garlic paste. Saute these ingredients for a minute.
- Now add the tomato puree, turmeric powder, red chilli powder, sambar powder and salt as required. Cook until the oil separates. Add the cooked rice to the tomato gravy and mix well. Once done, transfer the tomato rice in a serving bowl and garnish with coriander leaves.