

## Gatta Rice

Makes- 2 cups

### Ingredients

- 1 cup cooked basmati rice
- ½ cup gram flour (besan)
- ½ onion, paste
- 1 teaspoon ghee
- 2 teaspoons red chilli powder
- Salt to taste
- ¼ teaspoon carom seeds
- 1 tablespoon Mustard seeds
- 1 tablespoon cumin seeds
- Pinch of baking soda
- 2 bay leaves
- 3-4 cloves
- 1 inch cinnamon stick
- 2 green cardamoms
- ½ teaspoon Garam masala powder
- ½ teaspoon Coriander powder
- ¼ teaspoon Turmeric powder
- Salt to taste
- Fresh coriander leaves

### Recipe

- To make the gattas mix besan, one teaspoon red chilli powder, salt, ajwain and a pinch of baking soda with water to form a hard dough. Divide into equal portions
- Roll each portion and shape them into the size of fingers. Heat four cups of water and bring to boil. Add the rolls and cook them till done.
- Remove and cut them into one inch pieces. Keep aside.
- Heat ghee in a non-stick pan. Add mustard seeds, cumin seeds, bay leaves, cloves, cinnamon stick, green cardamoms and curry leaves and saute for a minute.
- Add onion paste and cook till it turns golden.
- Add the gattas, red chilli powder, garam masala powder, coriander powder, turmeric powder, salt and saute for a minute.
- Adjust the water to add some gravy.
- You can either keep it separately or add the rice and mix well.
- Serve hot garnished with coriander leaves.