

RECIPE : MATTAR PULAO

with Mehman Rice Super Basmati.

INGREDIENTS:

Mehman rice – 1 cup
Mustard Oil – 3 tbsp
Cumin Seeds – 1 tsp
Cloves – 2-3
Black peppercorns – 5-6
Black cardamom – 1
Bay Leaf – 1
Onion – 1 cup (Thinly Sliced)
Ginger – 1 tsp (Finely chopped)
Garlic – 1 tsp (Finely Chopped)
Biryani Masala – 2 tsp
Green Chillies – 2-3 (Slit into half)
Tomato – 1 (Cut into rounds)
Peas – 1 cup
Lemon – 2-3 slices
Water – 2 cups
Salt to taste
Fresh Coriander – 2 tbsp (Chopped)



Method:

Wash the Mehman rice and soak in water for 30 minutes.
Heat oil in a pan.
Once the oil is hot, add cumin seeds, cloves, black peppercorns, black cardamom and bay leaf.
Let them crackle for a few seconds.
Add onion and fry until it is lightly browned.
Add ginger and garlic and fry for 2-3 minutes.
Now add biryani masala and cook for a minute.
Add green chillies, tomatoes, peas and lemon slices.
Drain the rice and add it in the pan along with salt.
Add water and coriander and put the lid of the pan.
Cook until all the water is absorbed and the rice is cooked.
Let the Mehman rice rest for 5 minutes.
Its ready to serve.