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Kiwi and Coriander Rice



Ingredients

Rice-3/4 cup
Zespri kiwi fruit -3
Green chilies,chopped- 1.5 tsp
Fresh Coriander,chopped- 3 tbsp
Lemon zest- 1/2 tsp
Lemon juice-1 tsp
Salt- to taste
Cooking oil- 2.5 tbsp
Cumin seeds- 1tsp
Cashew nuts,crushed- 2 tbsp
Curry leaves-6

Preparation

- 1 Wash and soak rice in enough water for 20 minutes.
- 2 In a big bowl boil enough water and 1 tsp salt,when water start boiling add soaked rice.
- 3 Boil rice till done and then drain on a colander to remove all the water.
- 4 Peel and chop kiwi fruit into small size pieces.
- 5 Take half quantity of kiwi and grind with chopped green chilies to make a smooth paste(can adjust the quantity of green chilies according to your taste)
- 6 Add some salt,pepper powder and few drops of lemon juice in the remaing half kiwi pieces.(A)
- 7 Heat oil in a pan and add cumin seeds .
- 8 When seeds start crackling add crushed cashews and saute for few seconds on low heat.
- 9 Add curry leaves,rice and salt(little amount of salt is needed as salt is also added while boiling)
- 10 Saute for few seconds and then switch off the flame.
- 11 Now add the kiwi paste,lemon zest,fresh coriander and lemon juice in the rice and mix well.
- 12 Take a bowl and grease the inside of the bowl with ghee or butter.
- 13 Now fill it half with kiwi rice,press gently.
- 14 Spread the half kiwi mixture(A) over the rice layer.

- 15 Now put the remaining half rice over the kiwi layer and press gently.
- 16 Invert the bowl on the serving plate and serve.
- 17 Serving suggestions-serve with mint and yogurt dip or tomato salsa and chips.

Cooks Note

Preparation time-15 minutes

Cooking time- 5 minutes

Main course

Serve-4

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