Posted on 19 August 2013

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Corn and Salsa Rice



Ingredients

Raw Rice-1 cup
Yellow bell pepper-2
Red bell peppers-1
Green bell pepper,chopped-1
Tomato,chopped -1 cup
Green chilies,chopped-2
Corn kernals,boiled-1 cup
Chili sauce-1 tbsp
Processed cheese- 2 tbsp (optional)
Oregano-1 tsp
Chili flakes- 1tsp
Basil- 1/2 tsp
Salt-to taste
Cooking oil- 1/4 cup

Preparation Time
20
min
Cooking Time
15
min

Preparation

1. Wash and soak rice in water for 1/2 hour.
2. In a big pan add enough water and 1 tsp salt and let it boil.
3. When the water start boiling add the soaked rice and cook till done.
4. Strain the cooked rice on a colander and keep aside to cool down.
5. Roast one yellow and one red bell pepper on direct flame till charred from all the sides.
6. Peel the charred skin and chop the bell peppers.
7. Heat oil in a wide pan and when oil become warm then add chopped green chilies and stir.
8. Now add chopped tomatoes, roasted and chopped bell peppers (yellow and red) and salt.
9. Cook on medium heat till tomatoes become soft.
10. Now add chopped green and yellow bell pepper, boiled corn, oregano, chili flakes, and basil.

11 Mix all and then add boiled rice, chili sauce and mix gently.

12 Cook for 2 minutes on medium heat, remove from the flame and add grated cheese.

13 Serve hot.

Cooks Note

Preparation time: 20 minutes
Cooking time: 15 minutes
Serving: 4

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