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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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