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Cabbage Rice



Ingredients

Boiled rice-3 cup
Chopped capsicum-1 cup
Chopped cabbage-1.5 cup
Chopped Tomato-1
Fresh coriander-2 tbsp
Lemon juice-1.5 tsp
Chili flakes-1 tsp
Salt-1tsp
Tempering:
Ghee(clarified butter)-1.5 tbsp
Refined oil-1.5 tbsp
Cumin seeds-1 tsp
Chopped green chilies-1tsp
Cloves-2
Cooking Time
15
min

Preparation

- 1 Chop cabbage and capsicum in small pieces.
- 2 Boil 1 cup rice in salted water till almost cooked OR use 3 cup left over rice.
- 3 Heat oil and ghee in a wide pan and add the tempering ingredients.
- 4 When cumin become golden then add capsicum and cabbage saute for a minute on high flame.
- 5 Now add chopped tomato, cover and cook on low flame for a minute
- 6 Add chili flakes, rice and salt, mix and let it cook for a minute. Don't stir too much.
- 7 Add lemon juice and fresh coriander and cook till mixed well.
- 8 Serve hot.
- 9 Serving suggestions- serve with yoghurt and salad.

Cooks Note

Preparation time: 5 min
Cooking time: 15 min
Serves: 4

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