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*by Anjana Chaturvedi*

## 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  
<strong>Tempering:</strong>  
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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