

Rice with Vegetable Pilau Recipe

Ingredients: Serves 4

4 cups rice
1 cup frozen mixed vegetables, thawed just before cooking
1 cinnamon stick
4 cloves
2 cardamoms
½ teaspoon jeera
4 shallots, sliced thinly
1 teaspoon salt
1 tablespoon ghee or oil
Sliced tomato, coriander and deep-fried shallots for garnishing

Method:

Wash and drain rice. Heat a heavy pan with ghee or oil and toss in all the spices. Add shallots and stir-fry until golden brown. Add thawed vegetables. Add rice and stir-fry for 1 minute until fragrant; add salt. Place rice mixture in a rice pot and cook with water the usual way. When rice is done, garnish and serve.

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