

STIR-FRIED RICE WITH FRESH POMEGRANATE



Ingredients

- Preparation time: 10 minutes
- Serves: 4
- Cooking time: 15 minutes
- 1 ½ cups pearl pishori rice
- 1 cup fresh pomegranate seeds (anaar ke dane)
- 4 tbsp chopped coriander leaves
- 3 tbsp oil
- 1 onion – sliced thinly.
- 1 piece ginger – cut in juliennes
- ½ tsp salt,
- ½ tsp garam masala,
- ½ red chilli powder

Method

1. Boil rice as given on page 6 and spread on a tray to cool down to room temperature.

2. Heat oil in a large non-stick work. Add onions and stir fry till golden brown. Add ginger and stir for a minute. Reduce flame. Add salt, garam masala and red chilli powder.
3. Fluff the pearl pishori rice and add it to work. Stir fry for a few seconds to mix well. Keep aside till serving time.
4. At serving time, add the chopped coriander and pomegranate, reserving some pomegranate for garnishing. Stir fry for 2-3 minutes.
5. Check seasonings. Serve garnished with the left over pomegranate seeds.