

Mutter Pulao

Ingredients

- 2 cups long grain white rice, rinsed and drained
- 3/4 cup peas, rinsed and drained
- 1 medium yellow onion, thinly sliced
- 4 cups chicken stock
- 3 cloves
- 1 large bay leaf
- 1 black cardamom pod (black elachi)
- 5 whole black peppercorns
- 1 teaspoon cumin
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon coriander powder
- 1/2-1 teaspoon chili powder
- 1 tablespoon garlic paste
- 1 tablespoon ginger paste
- 4 tablespoons oil



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صراط راس ميل

Directions

1. In a pot, heat up the oil on medium high heat.
2. Add the onion and cook till it softens, becomes translucent and releases its water. Do not brown or dry out.
3. Add cloves, bay leaf, cardamom, peppercorn and cumin.
4. Fry for about a minute or so.
5. Add turmeric powder, coriander powder and chilli powder. Stir and fry a bit. If it looks a little dry add a little bit of the chicken stock that you have aside.
6. Add the garlic and ginger paste, stir fry a minute or two.
7. Add the peas and chicken stock and let it warm up but not to a boil.
8. Add rice and salt to taste. Stir well. Increase heat to high. Let the rice come to a boil and let boil for 5 minutes.
9. Give a quick stir, cover with lid and turn heat down to medium and let cook for 15 minutes.
10. Turn the stove off. Do not uncover the rice or move it from the stove. Let it sit in its steam for 5-10 minutes as the stove cools down allowing the rice to become fluffy.
11. Serve hot!