

Cumin Rice with Coconut Milk – 4 servings

Ingredients:

For Cumin Rice:

1. Royal Basmati Rice – 1 CUP
2. Water – 1 CUP
3. Coconut milk – 1.5 CUPS
4. Bay leaf – 1
5. Cinnamon stick – 1 INCH piece
6. Cloves – 2
7. Cumin seeds – 1 TSP
8. Oil - 2 TBSP
9. Salt – ½ TSP

For Garnishing:

1. Fried cashews – 2 TBSP - Optional
2. Chopped cilantro 2 TBSP

Preparation Method:

1. Wash 1 cup of rice thoroughly and soak the rice in 1 cup of water for 30 mins
 2. Take a pressure pan or instant pot and heat 2 tbsp of oil
 3. Add cumin seeds, cloves, cinnamon stick, bay leaf and fry till they turn light brown.
 4. Add soaked rice along with the water
 5. Add Salt
 6. Add 1.5 cups of coconut milk and mix well.
 7. Close the lid and pressure cook upto 2 whistles and switch off and wait for the pressure to release fully
(for instant pot – pressure cook for 5 mins and switch off and let it cool down)
 8. Open the lid and toss the rice gently with a fork.
 9. Garnish with chopped cilantro and fried cashews.
-

Rajma Masala (Kidney Beans gravy curry):

Ingredients:

- Kidney beans / Rajma – 2 cups (soak overnight or atleast 12 hours)
Tomatoes – 3 large size (puree raw tomatoes)
Green Chills – finely chopped – 3
Ginger – finely grated – 1 inch piece
Cilantro – for garnishing

Dry spices:

Cinnamon stick 1 inch piece
Cloves – 2
Cumin seeds - 1 tsp
Turmeric powder - ½ tsp
Coriander powder – 1 tsp
Red chill (pepper) powder – 2 tsp
Roasted Cumin powder – 1 tsp
Everest Rajma Masala powder – 1 tsp
Garam Masala – 1 tsp
Salt to taste

Preparation Method:

- Pressure cook soaked kidney beans upto 6 whistles and set aside for cooling. (do not add salt)
- Heat oil in a pan. Add cumin seeds, cinnamon stick, cloves and fry till brown.
- Add chopped green chills and chopped ginger and fry for 1 min.
- Then add tomato puree, turmeric powder, cumin powder, red chilli powder, coriander powder, rajma masala powder and mix well and cover the pan with a lid and let it cook till oil separates.
- Then add cooked rajma/ kidney beans and mix well. Let it cook for 10 min in gravy till all the spices blend well.
- Add garam masala and mix well and let it simmer for another 2 mins.
- Switch off the flame and garnish with cilantro and serve hot with rice or bread.

Spiced Baby Potatoes:

Baby potatoes - 3 cups
Water to boil potatoes
Cilantro for garnish
Curry Leaves – chopped

Dry spices:

Cumin seeds
Red chilli powder – 2 tsps
Roasted Cumin Powder – 2 tsps
Coriander powder – 1 tsp
Chaat masala – 1 Tsp
Black Pepper powder – 1 tsp

Salt to taste
Sesame seeds 1 tbps

Preparation Method:

Take a sauce pan and add hot boiling water and Boil baby potatoes for 15 mins.
Drain the water completely, spread them in a tray and leave them for drying.
Heat oil in a pan and add cumin seeds and allow them to brown.
Add boiled baby potatoes and toss them in oil.
Add all dry spices and toss them to coat the spices well on potatoes.
Sprinkle chopped curry leaves, sesame seeds and mix well. Garnish with cilantro.
Serve with green cilantro sauce.

Cilantro chutney (sauce / dip)

Ingredients:

Cilantro (washed and chopped) – 3 cups
Mint leaves – 1 cup
Green chills – 5
Curry leaves (available in Asian stores) – 10-15 leaves
Lemon – ½ slice (optional)
Water ¼ cup
Salt – ½ TSP

Method:

Take a blender and add all the above ingredients and blend into a fine paste
The sauce or dip is ready to serve.

Cucumber Salad:

Ingredients:

Cucumbers – cubed – 2 cups
Red Radish – chopped into small pieces – ½ cup
Green chills – 1 tsp
Chopped cilantro - 1 cup
Chopped mint leaves – 1/2 cup
Soaked chickpeas – ½ cup
Chopped tomatoes – 1 cup
Salt to taste
Chat masala – 2 tsps
Black pepper powder – 1 tsp
Red chilli powder – ½ tsp

Take a bowl and add all the above ingredients and mix well.
