



COOKING PASSION SINCE 1877

Diwali - Cashewnut Veg pulao



Serves: 4

INGREDIENTS

2 tbsp **ghee**
50g **cashewnuts**
2 bay leaves
4 green **cardamom**
1 cinnamon stick
1 tsp cumin seeds
1 onion, thinly sliced
1 carrots, cut into small pieces
100g green beans, cut into small pieces
200g cauliflower, cut into small pieces
1 tsp salt
1 tsp chilli powder
1 tsp garam masala
300g basmati rice
750 ml boiling water

ALL ALLERGENS ARE MARKED IN BOLD

PREPARATION

Heat the ghee in a pan and add the cashewnuts, bay leaves, cardamom, cinnamon and cumin. Let them sizzle for a few seconds and then add the onions. Cook on medium to low heat for 8-10 minutes until golden.

Now add the carrots, beans, cauliflower and cook for 4-5 minutes on high heat to get a bit of colour on the veg. To this add the spices and the rice and mix well. Slowly add the water, mix well, cover and cook on low heat for 12-15 minutes.

In this time do not open the lid, leave it to cook and only check if all the water has been absorbed after 12 minutes. Let it rest for 2 minutes then serve. This goes really well with some yogurt.