

Masala beaten rice

Ingredients:

1. Thin beaten rice.....5 cups
2. Coconut gratings.....1 cup
3. Green chilli.....1
4. Red chilli.....2
5. Coriander seeds.....2 tsp
6. Cumin seed.....1tsp
7. Oil.....1 tbsp
8. Tamarind.....small piece
9. Ground nut.....1 tbsp
10. Jaggery (optional), salt.....to taste
11. Mustard seeds and curry leaves...for seasoning
12. Turmeric.....a pinch

Procedure: Dry grind coconut, coriander, cumin seed, green chilli, red chilli, tamarind, turmeric, and jaggery and make chutney. Take a frying pan and pour 1 tbsp oil and season with mustard seed, ground nut and curry leaves. Now transfer the ground ingredients to the frying pan and stir for 5 to 6 minutes to remove any moisture in the chutney. Turn off the flame and let it to cool completely. Add salt and mix well. Keep in air tight container and mix the beaten rice just before you serve.

Note: You can take this chutney and beaten rice along with you while travelling. Mix just before you want to have. Chutney will last for 2-3 days in the air tight container. You can also use same chutney to mix with cooked rice instead of beaten rice.



..... OM SHANTI