



Tawa Pulao

Tell the story of the recipe...

Ingredients

How many servings?

1 1/2 cup cooked brown rice

1/4 cup chopped carrot

1/4 cup chopped capsicum

1/4 cup corn

1/4 cup green peas

1/4 cup chopped cottage cheese

1 1/2 cup chopped tomatoes

1 tbsp grated ginger

to taste Pao bhaji masala

to taste Salt

as needed Cooking oil

1/2 tbsp Cumin seeds

leaf Bay

to taste Star masala

1 stick Cinnamon

Steps

How long to cook?

1 In a wok, heat 2 tsp oil. Add bay leaf, cumin seeds, star masala, cinnamon, black cardamom and saute

2 Once seeds start to crackle add chopped tomatoes and ginger. Keep sauteing.

3 Now add all chopped vegetables and cover with lid. Let it cook for about 15-20mins while mixing intermittently

4 Add 2tbsp pao bhaji masala and saute again.

5 Now add cooked brown rice and mix well.

6 Let it cook for 5-7 mins.

7 Tawa pulao is ready to be served. Enjoy!!