



## Veg fried rice with grilled potato

Tell the story of the recipe...

### Ingredients

How many servings?

1 Cup rice

1 Cup chopped Capsicum, Red & Yellow Bell pepper, Red Cabbage, Carrot

1/2 Cup Sweet corn & Green peas

2 Medium sized potatoes

Olive oil

Basil

Oregano

Salt

Pepper

2 tsp Ginger - grated

1 tbsp Tomato ketchup

### Steps

How long to cook?

1 Pressure cook rice with salt to taste & set aside.

2 Peel & chop potatoes into thin slices of about 0.25 inch & put in a mixing bowl. Add 1 tsp olive oil, salt to taste, 1/2 tsp oregano, 1/2 tsp basil, 1/2 tsp pepper & mix well. Put it to grill in your

3 In a wok take 1 tsp olive oil and add grated ginger to it. Keeping wok on high flame, add chopped vegetables - carrot, capsicum, red & yellow bell pepper & red cabbage and saute

4 Add 1 tbsp tomato ketchup & keep sauteing. After about 10 mins, add cooked rice & mix well

5 Serve with garnish of grilled potatoes.

