Lemon Rice

Ingredients

8-10 curry leaves, finely diced
2 1/4 C water
2 C mixed veggies, diced
1 C brown basmati rice
1/2 C cilantro, chopped
1 lime, juiced
1 green chili, split
1 t ginger, minced
1 t chana dal, dry roasted
Salt to taste
2 T dry roasted peanuts
1 t dry roasted mustard seeds
1 t dry roasted Urad dal
1/4 t turmeric

Method

Add all the ingredients to a pan or Instant Pot. In 4Q Pan: Cover and cook for 15 mins on med. high. Once all the water is absorbed (no more water remains above the surface of the rice) reduce heat to low and allow to cook for 10 minutes. In Instant Pot: Cook on High Pressure for 5 minutes. Let it rest for 5 minutes and then release the pressure valve. Remove the inner stainless-steel pot and set aside to cool for 20 minutes. Transfer to a serving bowl and ensure veggies are mixed uniformly. Do not mix when rice is hot. It will become sticky. Add all the seasonings/garnish. Serve with Palak Tofu!

Diwali Recipe by Edible Garden Chef Shobha Swamy