One Pot Green Pulao

Recipe by Edible Garden Chef Shobha Swamy

Ingredients

1 cup brown Basmati rice, soaked for 4 hours
4 cups of any diced vegetable of your choice
¼ cup of Green Paste*
1 bay leaf
2-3 cups of water
Salt to taste
Cilantro, chopped, for garnish
Cashews, chopped, for garnish
Raisins, to garnish

*Green Paste:
Ingredients
2 cups spinach, mint, cilantro, or any green
1 T ginger
2 cloves garlic
2 green chilis
1 tsp garam masala or curry powder
5-6 black peppercorns

Method- Green Paste
Grind these ingredients into a smooth paste.

Method- One Pot Green Pulao
In a 5 quart pan over medium heat, combine all of your ingredients until water is boiling. Once the water reaches the top of the rice,

reduce heat to a simmer, cover, and cook until all water is absorbed and rice is cooked, about 10 minutes. Turn off heat and let the pot sit for 10 more minutes, still covered. Fluff rice and serve garnished with cilantro, cashews, and raisins.

4. To serve poke holes in the top of each cake with a fork then flip them out onto plates. Pour over the toffee sauce so it soaks in and pools on the plate as well. Garnish with orange zest, ice cream or whipped cream, if desired.