

# Veg Kadhai Pulao

This delicious recipe is inspired by tawa pulao, a very popular street food from Mumbai.

Serves 4

## Ingredients

400g basmati rice  
2-3 tbsp sunflower oil  
2 tbsp salted butter  
1 tsp cumin seeds  
2 garlic cloves, grated  
2 brown onions, finely chopped  
3 tomatoes, chopped  
1 green pepper, finely chopped  
1 carrot grated  
1 tsp salt  
 $\frac{1}{2}$  tsp turmeric  
 $\frac{1}{2}$  tsp chilli powder  
[3 tsp pav bhaji masala](#)  
coriander leaves, chopped  
plain yoghurt to serve (optional)

## Method

- Cook the rice in boiling water until soft.
- Heat a pan until hot and add the sunflower oil and the salted butter, heat until the butter is melted.
- Add a teaspoon of cumin seeds and cook for a minute until they sizzle.
- Add the chopped onions and cook until lightly golden, then add the grated garlic and cook for 1 minute before adding the tomatoes and cooking for 1 more minute.
- Add the chopped peppers and grated carrot and cook on a low

to medium heat for 15 to 20 minutes until everything has softened nicely.

- Drain the rice when it is almost done.
- Add the salt and spices to the vegetables, and then mash all the cooked ingredients using a potato masher.
- Add the cooked rice to the vegetable mixture, increase the heat and give it a good mix, stirring in the chopped coriander leaves.

Serve with plain yoghurt.