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Serving: 1 Veg

## Ingredients

- $-\frac{1}{2}$  cup blanched broccoli florets
- $-\frac{1}{2}$  cup cooked brown rice
- -1 tsp oil
- -1 tsp finely chopped garlic (lehsun)
- -1 whole dry kashmiri red chillies, broken into pieces
- -2 tbsp thinly sliced onions
- -1/2 tsp finely chopped ginger (adrak)
- $-\frac{1}{2}$  tsp finely chopped green chillies
- -1/4 cup sliced coloured capsicum
- $-\frac{1}{2}$  tsp soy sauce
- -salt to taste

## Preparation Method

- Heat the oil in a broad non-stick pan, add the garlic and dry red chillies and sauté on a medium flame for 30 seconds.
- -Add the onions, ginger and green chillies and sauté on a medium flame for 1 minute.
- -Add the capsicum and sauté on a medium flame for 1 minute
- -Add the broccoli and sauté on a medium flame for 1 minute.
- -Add the brown rice, soy sauce and salt, mix gently and cook on a medium flame for 2 minutes.
- -Serve hot.