



Mexican Rajma Rice (OP I)

Serving: 1

Veg

Ingredients

- 1 cup soaked and cooked brown rice
- 1 sliced onions
- 1 tsp garlic (lehsun) paste
- 1 tsp dry red chilli flakes (paprika)
- 1 capsicum sliced
- 1 tomatoe chopped
- 1 small carrots (2 tbsp)
- 5-7 french beans chopped finely
- 2 tbsp soaked and boiled rajma (kidney beans)
- salt to taste

Preparation Method

- Heat a broad non-stick pan on a medium flame and when hot, add the onions and garlic and dry roast on a slow flame till the onions turn light brown in colour. Sprinkle a little water to avoid the onions from burning.
- Add the red chilli flakes and dry roast on a medium flame for 30 seconds.
- Add the capsicum, tomatoes, carrots and french beans and cook on a medium flame for 2 to 3 minutes, while stirring occasionally.
- Add the rajma and salt, mix well and cook on a medium flame for 30 seconds.
- Add the brown rice, mix well and cook on a medium flame for another minute. Rice is ready to eat .