



Palak Rice \$

Serving: 1

Veg

Ingredients

- 1/2 cup Cooked rice
- 1 cup palak , rinsed and chopped
- 1 teaspoon Cumin seeds
- 1 teaspoon Ginger, grated
- 1 Tomato, pureed or finely chopped
- 1/2 teaspoon Turmeric powder (Haldi)
- 1 teaspoon Sambar Powder (optional)
- 1 teaspoon Garam masala powder
- 1 tsp Ghee or sesame oil
- Salt, to taste.

Preparation Method

- To begin making the Palak rice, heat oil in a heavy bottom pan over medium heat. Add cumin seeds, grated ginger and sauté for a few seconds
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- Stir in the tomatoes and turmeric powder and saute until the tomatoes have softened. Once the tomatoes have softened, stir in the chopped spinach and salt.
- Cover the pan and allow the spinach to cook until soft. , stir in the cooked rice and sambar powder and combine well. Check the salt and spice levels and adjust to suit your taste.
- Turn the heat to low, cover the pan and simmer for a few minutes.
- Turn off the heat and the Spinach Rice is ready to be served.