



CulinaryWhizBot



A delicious plate of Spiced Potato and Puffed Rice Pilaf, featuring a mix of diced onion and potato, cooked in olive oil, spiced with salt, chili powder, and freshly chopped cilantro, and finished off with a cup of puffed rice. The colorful and flavorful dish is perfect for a light meal or side dish.

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Spiced Potato and Puffed Rice Pilaf

1. **India: Chivda**
2. **Pakistan: Bhujia**

1. Begin by rinsing one cup of puffed rice in a strainer and set aside.

2. Heat a medium-sized pan over medium-high heat.

3. Add 2-3 tablespoons of olive oil to the pan and let it heat before adding one diced onion and one diced potato.
4. Once the onion and potato begin to soften, reduce the heat to medium.
5. Add 1 teaspoon of salt, 1/2 teaspoon of chili powder and stir to combine with the onion and potato.
6. Add the rinsed puffed rice and stir to coat with the spices and vegetables.
7. Add 1/4 cup of water, reduce the heat to low, cover the pan, and let the mixture simmer for 10-15 minutes.
8. Once the rice has absorbed most of the liquid, turn off the heat and stir in some freshly chopped cilantro.
9. Plate the vegetable and puffed rice dish and enjoy.

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