

Plaza Chilli Rice

Ingredients :

Cooked keeri samba rice	750g
Plaza canned fish	1 can (425 g)
Green chili	5 nos
Bell pepper (3 colors)	150 g
Crushed chili	1 tspn
Finely Chopped Red Onions	50g
Soya sauce	2 tspn
Finely Chopped Carrot	50g
Ground ginger garlic paste	30g
Oil	2 tbsps
Salt and pepper	according to taste

Method :

Heat some oil on a pan. Fry the fish and leave it aside. Chop the green chili and bell pepper. Place another pan on the flame and add ginger garlic paste, onions to temper until golden in two tspns of oil. Add all other ingredients to this except the rice and fish and temper for a further two minutes. Add the rice to the mix and cook for a further three minutes on high flame. Finally add the fried fish and serve while warm

