

Recipe Card # 14



Tamarind Rice

Ingredients:

1 tbl spn *Friend's Fiji Style*[®] Tamarind Chutney,
1/2 tea spoon chili powder , 1/2 tea spoon mustard seeds, 1 tea spoon chana dal
(chick peas), 1 tbl spoon peanut, 4-5 curry leaves,
2 Cups uncooked rice (washed), Oil

Method:

Heat oil and add peanuts, chana dal, mustard seeds. When they are fried, add curry leaves. Add *Friend's Fiji Style*[®] Tamarind Chutney and 1/2 cup water. Cook on a low flame till it becomes slightly thick. Add chili powder and salt. Keep mixing till the paste thickens. Stir in washed rice and heat through. Put in 2/12 cups of water. Boil and cook on low heat with lid closed till the rice is cooked through and the liquid dries up. Serve with fresh yoghurt. Or as a spicy rice salad.