

# Rice With Indian Cottage Cheese

## INGREDIENTS

- 1 cup rice (preferred basmati rice)
- 1 cup paneer (cut into small cubes)
- 1/2 cup green peas (using frozen peas)
- 1/2 cup carrots (cut into small cubes)
- 1/2 cup corn (using frozen corn)
- 2 tbsp clarified butter (ghee)
- 1 tsp cumin seeds (jeera)
- 10 curry leaves
- 1 tsp ginger paste (adrak)
- 1 tbsp green chili (cut in small pieces)
- 1 tsp salt (namak)
- 1/2 tsp garam masala
- 2 tbsp cilantro chopped (hara dhania)
- 2 cup water

## METHOD

1. Wash rice gently changing water 2-3 times.
2. For fluffier rice, the rice should be soaked for at least 15 minutes prior to cooking.
3. Heat the oil in a saucepan over medium heat. Oil should be moderately hot. Add the cumin seeds. Add curry leaves, ginger, and green chili, stir for few seconds.
4. Add green peas, carrots, and corns. Stir and add paneer, and salt. Stir it again for about one minute, add the rice and water. Increase the heat to high and bring it to boil. Turn the heat to low

and cover the pan and cook for 15 minutes or until rice is tender and water has evaporated.

5. Turn off the heat add cilantro, and garam masala and fluff the pulao with a fork. Cover the pan for few minutes before serving.

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