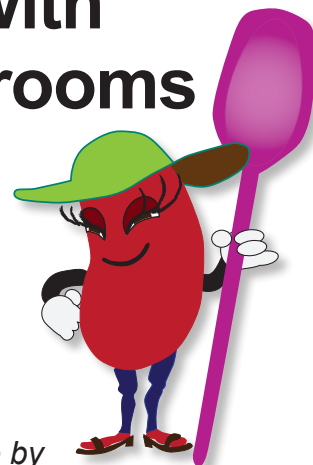


Beans, Rice And Everything Nice



Masala Rice Pilaf with Mushrooms and Peas



original recipe by
beansriceeverythingnice.weebly.com

Ingredients

1 teaspoon whole cumin seeds
1 teaspoon whole coriander seeds
4 green cardamom pods
1 2-inch cinnamon stick
6 curry leaves, fresh or dried
1 teaspoon garam masala
1 small onion, diced
1 inch of ginger,
peeled and minced
8 mushrooms, sliced
1 cup of frozen peas
1-1/2 cups brown basmati rice
3 cups water
cilantro to taste
lemon wedges for garnish

1. Wash and soak the rice for 15 minutes. While the rice is soaking, measure out the spices. Gently break up the cinnamon stick, coarsely grind the coriander seeds, and break open the cardamom pods. Use a mortar and pestle, or a big rock and your counter top or cutting board. Set aside.
2. Dice the onion, mince the ginger, and slice the mushrooms. Set aside. Measure the frozen peas, and set aside to defrost a bit. After 15 minutes, drain the rice.
3. Heat a large saucepan over medium heat. Add the cumin seeds and toast, stirring frequently, until brown and aromatic. Add in the broken spices and briefly toast, stirring frequently.
4. Add the onions and saute, until translucent, adding splashes of water as needed to prevent sticking. When the onions are cooked, add the mushrooms, ginger, and a splash more water and cook for 5 minutes. Stir frequently.
5. After 5 minutes, add the drained rice, garam masala, and curry leaves. Stir to combine. Add 3 cups of water. Cover with a lid. Bring to a boil over medium-high heat, reduce heat to low, and simmer for 25 minutes.
6. After 25 minutes, the rice will be almost cooked. Add the peas on top, cover with the lid again and cook for 5 minutes more. After 5 minutes, turn off the heat, and let sit, covered, for another 5 minutes.
7. Chop the cilantro and stir into the rice, mixing in the peas as well. Serve with a squeeze of lemon or lime juice.