

## Aloo Matar Tahari Palao (Potato and Peas Rice)



Prep Time: 10 minutes. Cook Time: 40 minutes. Total Time: 50 minutes. Serves 6-8 people.

### Ingredients:

Basmati Rice – 2 cups (thoroughly rinsed and soaked for 2-3 hours)

New/regular potatoes – 7 medium sized (cut in quarters)

Frozen Peas – 2 cups

Onion – 1 Large (to cook with the rice). Also, one small onion for sprinkling at the end

Olive Oil or Canola Oil – 2 cooking spoons

Salt – 1 teaspoon

Turmeric – 1 teaspoon (or less)

Ground Cayenne Pepper – 1 teaspoon

Ghee (clarified butter) – 2 cooking spoons

Garlic – 1 teaspoon (fresh, finely chopped)

Ginger – 1 teaspoon (fresh, finely chopped)

Peppercorns – One dozen

Cloves – One dozen

Black Cardamom – 2

Cinnamon Stick – 2

Ground Cumin – 1 teaspoon

Water – 4.5 cups

## **Aloo Matar Tahari Palao (Potato and Peas Rice) continued....**

### **Procedure:**

- 1) Rinse and soak basmati rice for 2-3 hours in a bowl ahead of time.
- 2) Cut the large onion and smaller onion into thin slices. Keep them separate.
- 3) Heat up cooking oil on medium-high heat and fry the cut up large onion until it is golden brown, 20 minutes or so. Important to make sure the onions are completely fried by stirring regularly and making sure they don't burn.
- 4) Add all the spices and one cup of water and cook covered for 5-7 minutes until the flavors are released by the spices.
- 5) Add the peas and potatoes and as well as another cup of water and cook them covered. Cook until the peas and potatoes are three-quarters of the way done.
- 6) Add the rice and remaining 2.5 cups of water and cook the rice covered until it starts to boil.
- 7) Turn the heat to "low" and cook on the lower level for 15 minutes. Do not uncover the lid for those 15 minutes.
- 8) Uncover the pot and fluff up the rice to make sure it is fully cooked. If not, cook covered for a few minutes longer. The rice should be light and fluffy at this point.
- 9) Fry up the cut up small onion in ghee until it is almost burnt to a crisp and sprinkle it on top of the rice and place the lid back on for 5 minutes.
- 10) Dish out the rice on a serving platter and serve it with chicken curry, vegetable curry or just plain yogurt. You may want to also eat some mango or tomato chutney on the side!