

Tomato Rice

Tomato Bhat



- 1/2 cup rice
- 1 Tbsp oil
- 1 cup tomato puree or chopped fresh tomatoes
- ¼ tsp mustard seeds
- ¼ tsp cumin seeds
- Pinch asafoetida
- Pinch cinnamon powder
- ½ tsp grated ginger
- Fresh coriander leaves
- Brown sugar/jaggery for taste
- Salt for taste

1. Heat the oil and add the mustard seeds. When they pop add the cumin, asafoetida, cinnamon and ginger. Cook for 30 seconds.
2. Add the rice and roast till it starts to brown.
3. Add the chopped tomatoes or puree, sugar and salt. Cook for a few minutes.
4. Cover and cook for 15-20 minutes.