

Rice with Chick Pea Pieces and Spices

Chitrana Bhat



- 2 cups of steamed rice
 - 1/4 cup whole peanuts
 - 1/4 cup popped chickpeas (roasted chana dal)
 - 2 tsp oil
 - 1/4 tsp cumin seeds
 - 1/4 tsp mustard seeds
 - ¼ tsp turmeric
 - 1/8 tsp asafoetida
 - 2 Tbsp lemon juice
 - 5-6 curry leaves
 - Salt and sugar to taste
 - Coriander leaves
1. Heat oil then add the mustard seeds. When they pop add the cumin seeds, curry leaves, turmeric, asafoetida, chickpeas and peanuts. Fry for a few minutes until crunchy.
 2. Add the rice mixture to the spices plus sugar and salt. Fry for a few minutes.
 3. Add lemon juice.
 4. Serve with coriander leaves.