

Cabbage Rice

Pata Kobi Bhat



- 1/2 cup rice
- 1 Tbsp oil
- ½ cup grated cabbage
- ¼ tsp mustard seeds
- ¼ tsp cumin seeds
- Pinch asafoetida
- ½ tsp grated ginger
- 1 ½ cups boiling water
- Salt to taste

1. Heat the oil and add the mustard seeds. When they pop add the cumin seeds, asafoetida and ginger. Cook for 30 seconds.
2. Add the cabbage and rice. Stir until the rice starts to brown.
3. Add boiling water, salt, cover and simmer for 15-20 minutes or until cooked.