

pea and mushroom veg pilau



Sometimes, a little break from meat is what we need, and it doesn't have to be boring. You will love the delicious flavor of my pea and mushroom veg pilau! <3



Ingredients

1 ½ cups of pishori rice

Salt to taste

2 tablespoons of pilau masala

1 tablespoon of tomato paste

5 cloves of garlic, minced

1 cup of peas

1 red onion, diced

A handful of mushrooms

1 dried bay leaf

Method

In a sufuria, add the onion, garlic and some salt. Sautee these until they are golden brown and caramelized. Add the tomato paste, your freshly ground whole pilau masala and let this simmer until completely thickened. Add the mushrooms and after about two minutes, add the water and your rice.

Allow this to boil until the water had reduced $\frac{3}{4}$ way.

Thereafter, add the pre boiled peas and let everything cook down until the water has completely dried up.

Serve.



SERVE WITH: with some kachumbari or some coleslaw

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/pea-mushroom-veg-pilau/>