

## Mango Rice

Makes- 8 Cups

### Ingredients

- 2 cups of basmati rice
- 3 green cardamom
- 1 cup of raw mangoes
- 2 tablespoon coconut, grated
- 1 tbsp ghee
- ½ tsp mustard seeds
- ½ tsp chana dal
- 1 tsp urad dal
- 1 tablespoon peanuts
- 1 sprig of curry leaves
- 1 dried red chilli
- ½ tsp of green chillies
- ½ tsp of ginger
- Pinch of asafoetida
- ¼ tsp of turmeric powder
- Salt to taste

### Recipe

- Cook basmati rice in a rice cooker over medium flame. Once done, keep it aside to cool down slightly.
- Meanwhile, place a medium sized pan on gas stove. Heat ghee and add mustard seeds. Once they pop, add chana dal, urad dal and peanuts. Roast them till they turn slightly brown. Add curry leaves and dry red chillies. Roast them for 15-20 secs. Add ginger paste and green chilli. Saute for 30 secs. Add turmeric and asafoetida.
- Immediately add grated mango and salt. Mix it and cook it for 2-3 minutes or till the mango is slightly tender. Add coconut and mix. Cook till coconut gets slightly roasted. At this stage add the cooked rice and mix well till the rice heats up.
- Your Mango Rice is now ready to be served, enjoy!