



Indian lentil rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of cooked Indian rice
- 2 tablespoons of black gram
- 2 tablespoons of red lentils
- 1/2 lemon juice only
- 2 tablespoons of cashew nuts
- 1 teaspoon of cumin seeds
- 1 teaspoon of tandoori spice
- 1/2 teaspoon of turmeric
- 1 tablespoon of oil
- fresh herbs for garnish

Instructions

1. Heat oil, add cumin seeds, lentils and gram, add spices: tandoori and turmeric. Mix well.
2. Add 1/2 cup of water, bring to boil, simmer about 10-15 minutes till lentils and black gram are cooked. If needed add more water.
3. Once lentils and black gram are cooked and water evaporates add rice, cashew nuts, mix well. Simmer till rice warms up.
4. Serve sprinkled with lemon juice and herbs.