

Mattar Pullao

2 cup(s) uncooked long grain rice (called Basmati rice in India)

2 cup(s) shelled green peas

4 medium onions chopped

2 green chilli(es) slit

1" piece ginger grated

2" cinnamon stick

4 tablespoons butter or clarified butter

4½ cups water

salt to taste

1. Heat butter / ghee (clarified butter) on medium level in a large heavy-bottomed vessel for about 2 minute(s).
2. Add green chilli(es), ginger and cinnamon. Fry for a few seconds. Now, add onions and fry on medium heat for 4 minutes till the onions are transparent (not brown).
3. Add the rice, green peas, water and salt. Mix well. Bring to boil on high heat. Reduce heat and

cook covered on low level for 15 minutes or till
all water evaporates.