

## Burrito Bowl

Makes – 6 cups

### Ingredients

- 1 tablespoon olive oil
- 1 cup basmati rice
- Salt
- 2 cloves garlic, minced
- 1 cup rajma, pressure cooked
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1 avocado, pitted, peeled, diced
- 2 tablespoons lime juice
- 1 cup corn kernels, fresh or frozen, thawed if frozen
- 1 cup cherry tomatoes, quartered
- 1 cup hung curd,
- coriander leaves, sliced radish, pickled jalapenos – as toppings

### For Salsa

- 2 roasted tomatoes, chopped
- 1 onion, chopped
- Salt to taste
- Dry oregano
- Cumin seeds
- 1 tsp of olive oil

### Recipe

- Steam rice in a pressure cooker with water. Set aside
- Warm oil in a skillet over medium heat. Add garlic and sauté until fragrant, about 30 seconds.
- Stir in 1/2 cup water, beans, chili powder and cumin. Bring to a simmer and cook until most of liquid has evaporated, 5 to 7 minutes, stirring once or twice. Season lightly with salt.
- For Salsa, in a pan, add 1 tsp of oil. Add cumin seeds and onion. Saute and then add tomatoes, salt and dry oregano. Mix well and refrigerate.
- Combine avocados and lime juice in a medium bowl.
- Divide rice among 6 bowls. Top with bean mixture, corn, tomatoes and avocados, salsa, hung curd and other toppings and serve.