

## Tamarind Rice

Makes- 2 cups

### Ingredients

For the Rice Masala :

- 2 dry red chillies
- 1 1/2 teaspoons Sesame Seeds
- 1 teaspoon Chana Dal
- 1 teaspoon Urad Dal
- 1 teaspoon Coriander seeds

For the Rice :

- 2 tablespoons peanuts
- 1 ½ cups cooked Rice
- 1 tablespoon Coconut oil/vegetable oil
- 1/2 teaspoon Chana Dal
- 1/2 teaspoon Urad Dal
- 1/2 cup Tamarind pulp
- 10-12 Curry Leaves
- Salt to taste
- ¼ teaspoon Turmeric powder
- pinch of Asafoetida

### Recipe

For the Rice Masala

- Heat a small pan and add dry red chillies, sesame seeds, chana dal, urad dal and coriander seeds and roast until golden brown.

For the Rice

- Remove from heat and let it cool down. Now grind the masala in a grinder. The masala powder is ready.
- Heat a deep pan and add coconut oil. Add rest of the ingredients except tamarind pulp for 2-3 minutes on medium flame.
- Now add tamarind pulp and salt, add the masala powder, rice. Toss well, and serve hot.