

RECIPE | TOMATOES

TOMATO BASIL RICE

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TOMATO BASIL RICE

Recipe created by *Tanya Anurag*



20 min

5 min
PREP.

15 min
COOKING



2



medium

INGREDIENTS

- 2** 12 oz Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-The-Vine, divided
- 2 cups** rice, cooked
- ½ cup** fresh basil, chopped
- ½ cup** onion, chopped
- 2 tbsp** olive oil
- 2 tbsp** ghee
- 2 tbsp** water
- 1 tbsp** ginger garlic paste
- 1 tbsp** coriander powder

- 1 tsp** cumin powder
- ½ tsp** turmeric powder
- ½ tsp** curry powder
- ¼ tsp** paprika
- Salt and pepper to taste
- Fresh basil leaves, for garnish

DIRECTIONS

- In a pan, heat oil and add cumin seeds. Once the seeds begin to crackle, add the onion, and ginger garlic paste, cover and cook until the onion becomes translucent.
- Add curry, coriander, turmeric, and paprika and mix well in the pan. Then add water and cook for 2 mins.
- Add 1 package of tomatoes, removed from the vine, to the mixture and cook for 2-3 mins.
- Once tomatoes soften, smash them in the pan with the back of the spatula. Mix everything well and cook until the water is evaporated, and the onion tomato mixture turns golden brown.
- Add rice to the pan and give a good mix to coat all the rice with the spice mix evenly. Add basil, cover, and cook for 2-3 minutes.
- Meanwhile, add the second package of tomatoes-on-the-vine to a hot grill pan, drizzle on the olive oil, and sprinkle salt and pepper to taste. Cook for 1-2 minutes on each side.
- Once rice is cooled, top it with ghee and serve with the grilled tomatoes on the side. Garnish with fresh basil leaves.