



RECIPE | TOMATOES

TOMATO BASIL RICE



20 min

5 min
PREP.

15 min
COOKING



2



medium

INGREDIENTS

Recipe created by *Tanya Anurag*

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.

