

RECIPE | TOMATOES

TOMATO RICE



PURE-FLAVOR.COM

TOMATO RICE

Recipe created by *Vandana Garg*



30 min

15 min
PREP.

15 min
COOKING



2



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, puréed
- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 2 tsp** olive oil
- ½ tsp** cumin seeds
- 1** bay leaf
- 1 inch** cinnamon stick
- 4** black peppercorns
- 4** cloves

- 2** green cardamom seeds
- ½ tsp** red chili powder
- Salt, to taste
- 1 tsp** coriander powder
- 2 cups** basmati rice, cooked
- 2 tsp** coriander leaves

DIRECTIONS

- 1** Heat a pan on medium heat. Add oil, cumin, bay leaf, cinnamon stick, pepper, cloves, and cardamom. Stir for 1 minute.
- 2** Add the tomato purée, chili powder, coriander powder, and salt, then sauté until the oil separates.
- 3** Add rice and tomatoes, then mix well. Reduce heat until the liquid is absorbed and the rice is dry. Add chopped coriander leaves and remove from heat.