



RECIPE | TOMATOES

# TOMATO RICE



30 min

15 min  
PREP.

15 min  
COOKING



2



easy

## INGREDIENTS

Recipe created by *Vandana Garg*

**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

- Heat a pan on medium heat. Add oil, cumin, bay leaf, cinnamon stick, pepper, cloves, and cardamom. Stir for 1 minute.
- Add the tomato purée, chili powder, coriander powder, and salt, then sauté until the oil separates.
- 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.

