

Ingredients

Basmati Rice-2cup
Tomato-3big (chopped)
Ginger-1tsp(finely chopped)
Green chilly-3(chopped)
Curry leaves-1 string
Chena dal(kadala parippu)-1tsp
Urad dal(uzhunnu parippu)-1tsp
Mustard seeds-1tsp
Cumin seeds(jeera)-1/4tsp
Hing powder(kayam)-one pinch
Dry red chilly-3(slits)
Coriander leaves-1/4cup
Cashew nuts -10 (chopped)
Red chilly powder-1/4tsp
Salt -to taste
Ghee or oil -2tbsp
Garam masala -one pinch (opt)

Method

Cook the rice and keep aside .
Heat oil in a kadai.
Add dry red chilly ,mustard seeds,cumin seeds,cashew nuts and both the dals one by one ..
Then add ginger ,green chilly ,hing and curry leaves and saute for a minute .
Add the chopped tomato and mix well ..Add chilly powder and salt to this mixture and stir and cook the tomato ..
When cooked add the cooled rice to this and mix thoroughly .
Cook it for 1 more minute in low flame and finally add chopped coriander leaves and mix well...
Remove from the fire and transfer to a serving dish ..
Serve hot with pickle or raitha ..Or u can simply have this with oit any side dishes ..!
So enjoy the tasty tomato rice ..:)
Don` t forget to leave ur comments and suggestions

Love
Veena :)

Note :
If u want u can add 1/2 onion(sliced) while sauting chilly and curry leaves ...