Nawaratna Pillau

Ingredients

- g Cooked Rice
- 1/2 1/2 tbsp Pepper
- g Cinnamon
- Mediums Cardamom
- tbsp Cloves
- Leafs Bay
- 1/2 1/2 tbsp Cumin powder
- g Green Peas
- g cauliflower
- g Cheese
- g Onion
- tbsp Ginger Paste
- Capsules Green chilis
- tbsp Butter, light, stick, with salt
- tbsp Ghee
- g MAGGI Chicken Seasoning Cube
- tbsp Spices, saffron
- 1/2 1/2 cups Water
- g Salt, table
- g Nuts, acorns, dried
- g Coriander leaves
- g Ginger and garlic paste

Instructions

1. Wash and strain the rice. Keep aside.
2. Shallow fry the cottage cheese till the edges are finely sealed. Keep aside.
3. Heat butter and ghee in a pot.
4. Slightly temper the spices.
5. Stir in the onions, ginger, garlic and green chilies and continue tempering.
6. Add the rice, turmeric powder, green peas, MAGGI Jumbo Chicken Cube and water. Bring to boil.
7. Cook for a further 15 -20 minutes on medium heat.
8. Take off the fire. Stir in the cottage cheese.
9. Cover the pot with a lid and keep for about 5-6 minutes.
10. Garnish with the remaining cashew nuts, sultanas and chopped coriander leaves. Serve warm.

62 Minutes

5 Portions

Nutrition

Carbohydrates	52.31 g
Energy	405.1 kcal
Fats	18 g
Fiber	6.37 g
Protein	11.81 g
Sodium	412.88 mg
Sugars	412.88 mg