



Pilau Rice



4 servings

INGREDIENTS

- 1 large onion, finely chopped
- 3-4 garlic cloves, minced
- 1 tablespoon fresh ginger, grated
- 2-3 tablespoons ground Pilau Masala (adjust according to your spice preference)
- 500g beef, cut into 1-inch cubes
- 4 ripe tomatoes, finely diced or blended (alternatively, 450g tomato paste)
- 2 cups long-grain basmati rice, rinsed and drained
- 3 cups hot water
- Salt to taste (start with 1 teaspoon)
- 3 tablespoons vegetable or sunflower oil

DIRECTIONS

1. Heat the oil in a large pot over medium heat. Add the chopped onion and grated ginger. Sauté for 5-7 minutes, stirring occasionally, until the onions turn a rich golden brown.
2. Add the cubed beef to the pot. Stir to coat the meat with the onion mixture. Cover for about 5 minutes
3. Sprinkle the Pilau Masala and salt over the meat. Stir continuously for about a minute.
4. Add the diced tomatoes or tomato paste to the pot. Pour in 2-3 tablespoons of water and bring the mixture to a gentle boil. Cover and let it simmer for about 5 minutes
5. Add the washed and drained rice to the pot. Pour in the 3 cups of hot water, then cover the pot.
6. Reduce the heat to low. Allow the rice to simmer gently, covered, for about 15-20 minutes.
7. Remove from heat and let it stand, covered, for 5 minutes to allow the flavors to meld and any remaining moisture to be absorbed.