

# Coconut Milk Pulao

🕒 30 Minutes

## Ingredients

- Whole Spices - 1 bay leaf, 2 green cardamoms, 3 cloves, 1 star anise, 1/2 cinnamon stick, 1/4 tsp crushed black pepper
- 2 cups basmati rice
- 2 cups canned coconut milk
- 2 cups water
- 4 tsp ghee or neutral oil
- 1 medium onion, diced
- 1/4 cup carrots, chopped
- 1/4 green pears, chopped
- 1/4 green beans, chopped
- 1/4 cup cauliflower, chopped
- 1/4 cup red pepper, chopped
- 1/4 cup sweet corn
- 1.5 to 2 tsp ginger garlic paste
- 1/4 cup mint leaves
- Salt to taste



## Directions

- Rinse rice well, three times. Soak for 15 minutes, drain and set aside.
- Heat ghee in a pot. Add spices and when they begin to sizzle add in the onions until golden brown.
- Stir in ginger garlic paste for one minute, then add in all chopped vegetables and mint, fry for a couple of minutes
- Pour in coconut milk, water, and salt. Stir and taste to check salt level, add more if needed.
- Bring to a rolling boil and add drained rice.
- Reduce heat to low heat and cover. Cook until coconut milk is absorbed, and rice is fully cooked but not mushy.
- Fluff the pulao with a fork, cover and rest for 5 minutes before serving. Enjoy with cucumber raita.