



# Vegetable Rice

## Ingredients

- 500 g red rice
- 250 g pumpkin
- 150 g tapioca (*cassava*)
- 7 green chillies
- 1 big onion
- 3 potatoes
- 1 carrot
- 1 banana pepper (*or green pepper*)
- ½ teaspoon salt
- ½ teaspoon turmeric powder
- 2 tablespoons sambar powder
- 3 tomatoes
- 1.5 litres water
- 1 whole head of garlic
- 1 aubergine
- 1 piece of ginger

## Method

1. Cut all the vegetables into small pieces. Finely chop garlic and ginger.
2. Wash the rice thoroughly and then put the rice and 1.5 litres of water in a big pan. Bring to boil and boil the rice for ten minutes.
3. Add all the vegetables, ginger and garlic.
4. Cover the pan and cook for 10 minutes.
5. Add turmeric powder, salt and sambar powder and stir well.
6. Cover the pan and cook for 30 minutes.

Now the vegetable rice is cooked and ready!