



Basmati Rice

Ingredients:

- 1 cup Basmati Rice
- Full pot of water
- 1/2 Teaspoon of Salt

Preparation:

- Wash the rice three times with hot water and drain.
- Then soak it in hot water before beginning.

Instructions:

- Fill large pot with hot water (no need to measure the amount of water, will drain it later).
- Add about 1/2 teaspoon of salt and bring water to boil.
- In the boiling water, add rice (after draining) and cook until almost tender.
- Drain water from the pot.
- Place rice back in the pot and cover.
- Place on low heat and cook until the rest of water evaporates and rice is tender.

Pakistani Chickpeas with Spinach

Ingredients:

- 4 Tbs. oil
- 1 medium onion
- 2 Plum tomatoes or 4 Tbs. Tomato Sauce
- 1 can chickpeas (15 oz)
- 1 bag of baby spinach (~1 1/2 lb bag)
- 1 tsp. fresh garlic
- salt to taste
- 1 Tbs. chili powder (optional)
- 1 tsp. turmeric

Preparation:

- Wash the spinach and drain it— then set aside.
- Drain the chickpeas and let cold water run over them.

Instructions:

- Heat oil in pan.
- Add sliced onion until it softens (not too brown)
- Add garlic.
- Sauté until onions brown, then lower heat.
- Add salt, turmeric, and chili powder. Stir until mixed with onion and garlic.
- Chop tomatoes and add to mixture.
- Cover and let tomatoes soften, until they're a paste consistency.
- (If you're using a paste already, cover the pot and stir until the paste bubbles and the oil separates)
- Add spinach and let it cook with lid off until oil separates from the water but water is still visible.
- Add chickpeas and stir. Then cover pot so chickpeas can absorb juices.
- Cook until curry thickens

Recipes by Sahar Anjum

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