

- ❖ In the same pot fry remaining onions (chopped/finely minced) until they turn transparent. Add the chopped coriander, chillies and mint, salt and the soup cube, fry for a few minutes and then add the tomatoes. Fry until the mixture starts to bubble (i.e. the moisture from the tomatoes is gone). Add the masala and fry for a minute. Drain and then add carrots, potatoes, beans, tofu and TVP (**not the cauliflower**), fry on high for 5 to 7 minutes stirring the bottom of the pan to ensure that it does not stick. Add the yogurt and salt, stir well for 2 minutes until the mixture comes to a boil and then add two cups of water, cover and cook until the veggies are almost tender (check potatoes) add the cauliflower and bring to a boil, cook for another 10 minutes stirring occasionally to ensure that it is not sticking to the bottom of the pan. Set aside when ready.
- ❖ Wash and cook rice in a large pan until **almost ready but not fully cooked**. Rinse in cold water and drain completely in colander. Tip: To add flavour to rice, you can add one or two black cardamoms when boiling rice. Layer 1” rice in large wide bottomed pot (hundi!), add vegetable mixture evenly across the rice ensuring that cubed vegetable is distributed well. Ensure that the remaining rice is in two equal portions, layer one portion across surface of pan and add mixture as on first layer. Now add remaining rice - if desired, add some food colour to a few tablespoons of rice to garnish top of pot. Layer browned onions from paper towel across surface of pan.
- ❖ Preheat oven to 250 degrees. Dampen dishcloth and place over pan, cover and bake for 30 minutes.
- ❖ Serve with Raita - yogurt sauce with fine grated cucumber, chopped coriander, green onions, salt to taste and a pinch of sugar.

