

# SPICED CURRY LEAVES RICE



## INGREDIENTS

- 3 cups cooked and cooled white rice  
(each grain should be separate)
- 1 1/4 cups fresh curry leaves
- 1 tbsp split gram dal
- 1/2 tbsp bengal gram
- 8-9 black pepper corns
- pinch of turmeric pwd
- 2 tsps oil
- salt to taste

## FOR TEMPERING/POPPU/TADKA

- 1 tsp oil
- 1 tsp mustard seeds
- pinch of asafoetida (optional)

## METHOD

Heat a teaspoon of oil in a heavy bottomed vessel and add the dals and toss them till they turn red. Add the peppercorns and toss for a minute. Turn off the heat and cool.

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In the same vessel, heat another teaspoon of oil and add the curry leaves and on low-medium heat, toss them constantly till they change color and turn crisp. Don't burn them. This could take about 4-5 minutes. Turn off the heat and cool.

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Grind the toasted dals and peppercorns to a coarse powder. Add the toasted curry leaves and grind to a coarse powder. Remove and keep aside.

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Heat oil for tempering in the same vessel, add the mustards seeds and let them splutter. Add the asafoetida and toss for a few seconds. Turn off the heat.

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Add the cooked rice to the tempering, sprinkle salt and turmeric powder. Add the ground curry leaves spice powder and combine till well blended. Adjust salt.

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Serve hot with yogurt (perugu) or pachadi of your choice.

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