

# Beetroot Pulao- Lunch Box Recipe



*Beetroot Pulao is one of my favorite rice which is super nutritious, delicious and beautiful to look rice. Beetroot rice is a one pot meal made with onion, tomatoes and aromatic Indian spices. This is my mom's recipe and I do this flavorful dish for lunch. Good to pack for lunch box. It goes well with raita ( onion or carrot or cucumber) and appalam or rice crackers.*

## **Ingredients**

- 1 Cup of Basmathi Rice**
- 1 Large Beetroot, Diced**

**1 Large Onion, Finely Chopped**  
**2 Green Chillies, Finely Chopped**  
**2 Medium Size Tomatoes, Puree**  
**1 Tsp of Red Chilly Powder, Heaping**  
**1/2 Tsp of Garam Masala Powder**  
**2 Tbsp of Yogurt/ Thick Curd**  
**2 Garlic Cloves, Crushed**  
**1/2 " Ginger, Crushed**  
**5-6 Mint Leaves**  
**1 Tbsp of Lemon Juice**  
**1 and 1/2 Cup of Water**  
**Salt to taste**

#### **To Temper**

**3 Tsp of Oil or Ghee**  
**1/2 Tsp of Fennel / Sombhu**  
**1 Medium Size Cinnamon**  
**2 Cloves**  
**1 Cardamom**

#### **To Garnish**

**Few Spig of Cilantro / Coriander leaves, Chopped**

#### **Method**



- Soak rice for 30 mins, wash and drain it. Keep this aside.
- Heat oil / ghee in a cooker, add all the ingredients listed under " To Temper " add one by one and fry for a min.
- Add ginger- garlic paste, fry until raw smell vanishes.
- Add chopped onion, green chillies, mint and little salt, fry for 1-2 mins until it turns golden brown color.
- Add chopped tomatoes and fry until oil separates.
- Add chopped beetroot, mix well with the onion and tomatoes and cook for 1-2 mins by adding little water.
- Add sambhar powder and garam masala, saute it for 1-2 mins with onion-tomato- beetroot mixture.
- Add thick curd to it and mix well.
- Add soaked and washed rice, to it and fry well masala.
- Add required water and salt. Cover the cooker with a lid and pressure cook for 2 whistles and switch off the stove.
- Finally add some lemon juice to the rice and mix well.
- Garnish it with chopped cilantro / Coriander leaves.



### **Tips**

- **Serve this dish with onion or carrot raita.**
- **Rice and water ratio is 1 : 1.5 Cups of water or coconut milk.**
- **You can use fried onion instead of raw onions.**
- **Adjust spicyness according to your taste.**
- **Adding ghee gives a nice flavor to the rice.**

### **Health Benefits of Beets**

- **They are zero in saturated fat and trans fat.**
- **They are high in carbohydrates.**
- **Rich in vitamin A, C, sodium, magnesium, iron, phosphorous and folic acid.**
- **Beet has a natural pigment called betacyanin, helps to fight against cancer.**

- **Blood purifier.**



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