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Ingredients

Quantity	Measure	Number	Ingredients	Number	D
2	Tablespoon		Cooking Oil		
1	Teacup		Green Peas frozen		
0.5	Teaspoon		Mustard Seed		
2	Teacup		Rice, Basmati		
1	Teaspoon		Salt		
3	Teacup		Water		

Method

Heat oil in pot. Add mustard seeds & leave them for 10 to 20 seconds.

Add rice & peas (if using fresh) & stir-fry for 1 minute. Add water & salt. Cover & bring to a boil, reduce heat to very low & cook till the rice is almost done, 15 to 25 minutes depending on the type of the rice & the amount of heat used.

If using frozen peas, thaw them under running hot water. Add to the rice about 5 minutes before the cooking process is finished. Mix & serve with dal & vegetables.