

Spinach Fried Rice (Indian) | Palak Fried Rice

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/spinach-fried-rice-indian-recipe>

Ingredients:

- 3 cups basmati rice cooked white, cooked it in the instant pot
- 1 small onion sliced
- 1 medium bell pepper sliced, any color pepper works I used orange
- 1/2 cup frozen corn rinsed and drained
- 1 poblano pepper deseeded and sliced or use jalapeno pepper
- 2 handfuls spinach
- 1 coriander leaves big handful
- 3 scallions chopped
- 1 teaspoon chopped ginger
- 2 teaspoons minced garlic
- 1 teaspoon Garam Masala
- 2 teaspoons chutney schezwan, I used Ching's brand any chili sauce will work
- 3 teaspoons soy sauce
- rice vinegar unchecked?, to taste
- salt unchecked?, to taste

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 120 grams
3. Fat: 1.5 grams
4. Fiber: 3 grams
5. Protein: 11 grams
6. Sodium: 440 milligrams
7. Sugar: 3 grams

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