

Peas Pulao

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-peas-pulao-recipe>

Ingredients:

- oil for deep frying
- 2 onions medium sized, sliced
- 2 tablespoons oil
- 3 tablespoons cashew nut
- 2 cups rice
- 3 cups hot water
- 2 sticks canela
- 3 cloves
- 3 cardamom
- 1 teaspoon salt
- 3 tablespoons ghee
- 1/2 cup milk
- 1 pinch saffron
- 250 grams peas
- 10 sprigs mint leaves
- 10 stalks coriander leaves
- 1 pod garlic
- 2 inches ginger
- 1 tablespoon oil
- 2 onion medium sized
- 10 green chillies crushed
- 1/2 teaspoon salt