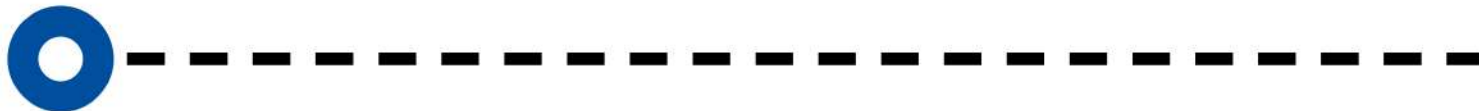


Recipe by  
*Javid Alekozai*

# Kabuli Pulao



# Ingredients

1 kg rice (soaked in water for half an hour before cooking)

3 mid-sized onions

5 mid-sized tomatoes

3 carrots

3 tbsp oil

1 tbsp garam masala

1 tbsp sugar

salt

30 sultanas

30 almonds

30 pistachios



# Ingredients

Dice the onion. Fry in a frying pan until browned, add tomatoes. Add salt, all ground spices, and sultanas. Soak the almonds and pistachios in water for 20 minutes.

Wash the carrots, slice them, cook in boiling water for 5 minutes, drain. In a frying pan, use a tablespoon of oil to fry the carrots with a tablespoon of sugar, and set aside.

Place the rice in a rice cooker or other pot with a lid, arrange the carrots, tomatoes and onions, sultanas, almonds and pistachios on the rice and leave to simmer for 30 min.

