

## KADDU KE BEEJ CHAWAL (Rice with Pumpkin Seed)



### Ingredients:

1½	Cups	Basmati Rice*
3	Quarts	Water
2	Teaspoons	Salt
½	Cup	Roasted Pumpkin Seeds (Pepitas)

### Directions:

1. Place rice in fine meshed strainer and rinse under cold running water until water runs almost clear. Place in a bowl, cover with water, and let sit 30 minutes.
2. Bring 3 qts water and 2 tsp salt to a full boil. After 30 minutes, drain the soaking rice and place in boiling water. Stir constantly until water comes back to a boil.
3. Cook, uncovered, for 4 minutes. Drain well and add back to the pan. Cover until ready to serve. Add pumpkin seeds and fluff with a fork just before serving.

*\*NOTE: If using regular white rice, boil for 12 minutes. Brown rice should cook for 18 – 20 minutes. A wild rice blend will need 23 – 25 minutes.*