

## Recipe

# Rajma Chawal Salad

## By

Bhaktivedanta Hospital – Diet department



## Ingredients

**Oil: 1 tbsp**

**Pepper powder: 1 tbsp**

**Cooked basmati rice: 3 cups**

**Cashew nuts: ½ cup**

**Cooked Rajma: to taste**

**Lemon juice: ½ cup**

**Black raisins: ½ cup**

**Blanched almonds: ½ cup**

**Shelled walnuts: ½ cup**

**Boiled pineapple: ½ cup**

## Preparation

**Boil the dry fruits (except raisins) drain and keep aside. Mix the rice with warm oil, raisins, Rajma and pineapple. Add the dry fruit and powered pepper to this .pour the lemon juice and toss.**

## Serves

**8 persons**

**For further details please contact**

**vaidehi\_nawathe@sify.com, indrayani.h@gmail.com**

**[www.iskcondesiretree.com](http://www.iskcondesiretree.com)**

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare  
Hare Rama Hare Rama Rama Rama Hare Hare**