Muminah – Veggies rice

INGREDIENTS: Oil, onions, carrots, potato, peas, rice Tomato, salt and green chilli

1. First get your pan and pour oil into your pan only half a cup.
2. After add in your onions into the pan and make the onions brown by mixing it.
3. Then, add your tomatoes after your onions are brown.
4. Later, add in your peas and potatoes and carrots.
5. After sprinkle the salt into your mixture and then after you sprinkle the salt into your mixture then add in the green chilli.
6. Later add in your water and rice to the pan with the other ingredients.
7. When the water dries up then cover up your pan for 5-10 minutes.
8. Lastly, you can decorate your rice however you like too.

