

## **BLUE FRIED RICE**

### **Ingredients**

15-20 blue pea flowers/ blue pea powder  
1½ cups short grain rice, soaked for 30-40 minutes and drained  
2 tablespoons sesame oil  
1 tablespoon chopped garlic  
½ teaspoon chopped ginger  
2 spring onion bulbs, chopped  
1 teaspoon chopped celery  
1 small carrot, peeled and cut into 1 cm piece  
4-5 baby corns, blanched and sliced  
½ cup boiled edamame beans  
Salt to taste  
White pepper powder to taste  
1 tablespoon fried garlic + to sprinkle  
1 tablespoon chopped spring onion greens + to sprinkle

### **Method**

1. Boil 4-5 cups water in a deep pan. Add blue pea flowers and cook for 4-5 minutes.
2. Drain the flowers and add the rice and once the mixture comes to a boil, lower the heat, cover and cook for 10-12 minutes.
3. Set aside for 10-15 minutes.
4. Heat sesame oil in a nonstick wok. Add garlic, ginger, spring onion bulbs, celery and sauté for a minute on high heat.
5. Add carrot, baby corn, edamame beans, salt and white pepper powder, mix well. Cook for a minute.
6. Add the cooked rice, fried garlic, spring onion greens and toss well.
7. Cook for 2-3 minutes or till the rice is heated thoroughly.
8. Transfer in a serving bowl, sprinkle fried garlic, spring onion greens on top and serve hot.