



Bangladesh Ingredients.

1. Rice
2. Lentils
3. Onion
4. green peas
5. potato
6. Green chili
7. oil
8. Salt
9. Ginger & garlic paste
10. Turmeric powder
11. Garam masala powder
12. Cumin powder
13. Bay leaf.

Khichuri

Ahmed Marjjuk & Shahina



How to cook:

- ⇒ First cut the onion, chili and potato then was the rice and lentils.
 - ⇒ Then hot the pan put oil on it then add onion & fry little then add potato, green peas, bay leaf then fry for 2 minutes then add all the spices and rice fry again for 2 minutes.
 - ⇒ After that add water, salt and green chilis.
 - ⇒ Mix it well and cover it until the rice boiled.
- * Usually we Bangladeshi people eat Khichuri in Rainy Day. It is a packed of lots of nutritions. And we served with different curry.