

## MITHU MALIK'S INDIAN SPICED STUFFING

### **Stuffing:**

2-3 tbsp Butter  
2 cups Rice  
1 medium Red Onion, diced  
1/4 cup Celery  
1 tbsp Garlic, crushed  
1/2 cup Cauliflower  
1/4 cup Carrots  
1/4 cup Mixed peppers  
1/4 cup Raisins  
1/4 cup Dates, chopped  
1/2 cup Toasted Walnuts  
1/2 cup Toasted Almonds  
Salt to taste

### **Spice Mix:**

1 tsp Onion Powder  
1 tsp Garlic powder  
1 tsp Coriander Seed, crushed and roasted  
1/2 tsp Cumin Powder  
1/2 tsp Paprika  
1/2 tsp Chili powder  
1/2 tsp Black Pepper

### **Directions:**

Cook the rice.

In a heavy bottom pan, melt the butter and once melted, add the garlic. When it becomes fragrant and golden, add the onions and celery. Sauté on medium heat for a couple of minutes till it becomes golden brown.

Add half of the chopped vegetables. Stir and add half of the spice blend. Mix well and cover and cook on low heat, stirring often till it caramelizes and becomes brown in color.

Now add the remaining vegetables and spice blend. Cook uncovered for about 15 min till the vegetables are soft and mushy.

Turn the heat off and mix in the rice, raisins, dates and chopped nuts.

Top with sliced almonds and enjoy!