

Warjali

Warjali, also known as Warjale, is a traditional spinach rice dish from Pakistan's Swat Valley.

Note:
This dish
pairs well with
yogurt or a
simple salad.

Ingredients

- 2 cups basmati rice
- 4 cups fresh spinach, chopped
- 1 large onion, finely chopped
- 2 tomatoes, chopped
- 2 green chilies, chopped
- 2 cloves garlic, minced
- 1 teaspoon cumin seeds
- 1 teaspoon coriander powder
- Salt, to taste
- 3 tablespoons cooking oil
- 4 cups water

Instructions

- 1 Rinse the basmati rice under cold water until the water runs clear. Soak the rice in water for about 30 minutes, then drain.
- 2 Heat the cooking oil in a large pot over medium heat. Add the cumin seeds and let them sizzle for a few seconds.
- 3 Add the chopped onion and sauté until golden brown.
- 4 Stir in the minced garlic and chopped green chilies; cook for another minute.
- 5 Add the chopped tomatoes and cook until they soften and the oil separates.
- 6 Mix in the coriander powder and salt.
- 7 Add the chopped spinach to the pot and cook until it wilts.
- 8 Pour in 4 cups of water and bring to a boil.
- 9 Add the soaked and drained rice to the boiling mixture. Stir gently to combine.
- 10 Once the water returns to a boil, reduce the heat to low, cover the pot, and let it simmer for about 15–20 minutes, or until the rice is cooked and the water is absorbed.
- 11 Remove from heat and let it sit, covered, for an additional 5 minutes. Fluff the rice with a fork before serving.

