

Spicy Tomato Rice with Crispy Potato Medallions

A vibrant and flavorful dish that combines the comforting elements of spiced rice and crispy potatoes. This international vegetarian delight is enhanced with the tang of ketchup and the sweetness of caramelized onions, making it a perfect meal for any time of the day.



Main Dish

International

30 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 1 cup of rice
- 1 medium potato, sliced into medallions
- 1/2 cup of diced tomatoes
- 1/2 onion, finely chopped
- 2 tablespoons of ketchup
- 1 tablespoon of olive oil
- 1 teaspoon of chili powder
- Salt and pepper to taste
- Fresh herbs for garnish (optional)

Steps

- 1** Rinse the rice under cold water until the water runs clear. Cook it in a pot with 2 cups of water, a pinch of salt, and bring to a boil. Reduce heat, cover, and simmer for 15-20 minutes until cooked.
- 2** While the rice is cooking, heat the olive oil in a pan over medium heat. Add the sliced potatoes and season with salt and pepper. Cook until golden brown and crispy, about 8-10 minutes, flipping occasionally.
- 3** In another pan, sauté the chopped onions until translucent, about 5 minutes. Add the diced tomatoes and ketchup, stirring to combine, and let it simmer for 5 more minutes.
- 4** Once the rice is cooked, fluff it with a fork and mix it with the tomato and onion mixture. Adjust seasoning with chili powder, salt, and pepper.
- 5** Serve the spicy tomato rice on a plate topped with crispy potato medallions. Garnish with fresh herbs if desired.