

# Bhajan's Banquet

\*Serves at least 8-10\*

## Ingredients

- 2 cups mung beans
- 2 cups brown rice
- 10 cups water
- 2 Tbsp oil
- 2 stalks celery, chopped
- 1 large carrot, chopped
- 2 bunches broccoli
- 2 onions, chopped
- 1 bell pepper, chopped
- 1 tsp coriander, ground
- 1 1/4 tsp turmeric
- 1 tsp garlic powder
- Pinch black pepper
- Pinch cayenne
- 1 tsp cumin, ground
- 1 tsp celery seeds
- 1 tsp mustard, ground
- 2/3 cup soy sauce

## For Serving

- Cheese (for melting on top)
- Sprouts (for garnish)
- Chopped tomato (optional)

## Instructions

1. Wash rice and beans 3 times.
2. Add 10 cups water and cook for approximately 45 minutes. When the beans pop out of their skins, they are done.
3. Add the vegetables and oil and cook until they are soft.
4. Lastly, add spices, stir well, and cook for 15 minutes.
5. Add soy sauce during the last 5 minutes.
6. Add water to facilitate cooking if necessary.
7. Serve dish with cheese melted on top and garnished with sprouts.
8. It is also good with chopped tomato placed on each serving and cheese melted over it.

## Bhajan's Banquet

2 C mung beans    2 stalks chopped celery  
2 C brown rice    1 large carrot, chopped  
10 C water        2 bunches ~~celery~~ <sup>broccoli</sup>  
2 T oil            2 onions, chopped  
1 bell pepper chopped  
1 t coriander ground  
1 1/4 t turmeric  
1 t garlic powder  
1 t black pepper + cayenne  
1 t cumin, ground  
1 t celery seeds  
1 t mustard, ground  
2/3 C soy sauce

Wash rice & beans 3 times. Add 10 C water and cook for app. 45 min. When the beans pop out of their skins they are done. Then add the vegetables and oil and cook till they are soft. Lastly add spices, stir well, cook for 15 min. Add soy sauce during last 5 min. Add water to facilitate cooking if necessary. serve dish with cheese melted on top and garnished with sprouts. It is also good with chopped tomato placed on each serving & cheese melted over it. Serves at least 8-10.