

Ema Datshi (Bhutan)

Courtesy of: Food.com

- 1 cup Bhutanese Red Rice
- 9 ounces Green Chilies,
Cut Lengthwise into Four Pieces Each
- 1 Onion, Sliced
- 1 1/3 cups Water
- 2 teaspoons Vegetable Oil
- 2 Tomatoes, Chopped
- 4 1/2 ounces Danish Blue Cheese
- 4 1/2 ounces Feta Cheese
- 5 Garlic Cloves, Crushed
- 3 Stalks Cilantro



Add the rice and about 1 1/2 times as much water to a pot and bring to a boil. Reduce heat and cover. Simmer for 20 minutes or until all the liquid is absorbed.

Meanwhile, put the chiles and onions into a pot with the water. Add the vegetable oil.

Bring to a boil and reduce heat to medium.

Boil uncovered for 10 minutes, then add the tomato and garlic.

Continue to boil for 2 more minutes, then add the cheese and cook an additional 2 to 3 minutes.

Add the cilantro and remove from the heat.

Stir and cover. Let stand for two minutes before serving over red rice.

Serves: 4