INDIAN KEBAB AND RICE

Ingredients
Indian Kebab:
3 onions (half a kilo)
2 kilos of tomatoes
Half a tablespoon of salt
1/2 tbsp black pepper
600 grams of meat
10 pine nuts (as desired)
1/2 tablespoon of pepper
1/2 tbsp salt
green pepper
green onions (to taste)
the rice:
1 tablespoon of ghee
1/2 cup vermicelli
3 cups and a half of short rice
Half a tablespoon of white pepper
Half a tablespoon of salt
Hot water for each cup of rice = one and a quart
tablespoon of ghee

Directions
To prepare the Indian Kebab: First, we bring in a tray, then the chopped onions (cutlets), we bring the chopped tomatoes and put them in the tray, then add salt and pepper to them and then we put them in the oven on the highest heat and we grill themThen we bring the meat and put it in a bowl and put the pine nuts on it, then put pepper and salt and mix them well(And when we leave it, the meat must be cold so that you do not torture us with the scrub))After we finish mixing the ingredients, we bring a bowl of water (to get our hands).And we shape the meat into the usual kebab shape (in the form of balls or rounds),Then we take out the tray from the oven and put the meatballs and green peppers cut into slices on top of the tomato broth(between meatballs)Then we put it in the oven and grill all the ingredients, then add the parsley on top of the tray (for decoration), and then the kebab is ready. To prepare the rice: First, put the ghee in a pot on the stove and put the vermicelli on it, toast them, then add the washed rice.(The most important thing is to wash the rice very well because of the starch and soak it for 30-40 minutes)Then we move the rice and vermicelli on the fire, and then add hot water, close the pot and leave it until the level((For each cup of rice we put a cup and a cup of coffee water)(depending on the type of rice, short or long))After the rice is cooked, we add the ghee to it and leave it until it melts(The secret is the rice flavor, we come with a spoon of ghee and put it on top of the rice while it is on the fire), and then the rice is ready.