

Filtered AI Remixes

Cuisine: Any | Keyword: Any | Date: - to -

Title	Ingredients	Cuisine	Spice	Remix	Date
	tomato, pumpkin	Filipino	Medium	Create a Filipino-style tomato and pumpkin curry with coconut milk and a blend of spices like cumin, turmeric, and chili powder for a flavorful and vibrant dish. Serve it in a hollowed-out pumpkin for a fun and festive presentation.	2025-07-15 17:09:04
	tomato, pumpkin	Chinese	Mild	Create a savory tomato and pumpkin soup with a hint of Chinese five-spice powder for a unique twist on a classic dish. Serve in individual pumpkin bowls for a fun and festive presentation.	2025-07-15 14:15:00
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful tomato rice dish by sautéing onions in ghee, adding chopped tomatoes and cooked rice, then spicing it up with cumin, coriander, and red chili powder for a delicious and aromatic twist on traditional Indian cuisine.	2025-06-09 10:32:45
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a spicy tomato and onion rice pilaf by sautéing chopped onions until caramelized, then adding diced tomatoes and cooked rice along with a mix of Indian spices like cumin, turmeric, and chili powder for a flavorful twist on a classic dish. Serve garnished with fresh cilantro and sliced green chilies for added color and heat.	2025-06-09 10:32:38
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Rice by sautéing onions until golden, adding in chopped tomatoes and cooked rice, then seasoning with a blend of Indian spices like garam masala, turmeric, and cumin for a delicious and aromatic dish. Serve garnished with fresh cilantro and a squeeze of lemon for added brightness.	2025-06-09 10:32:34

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Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful tomato rice dish by caramelizing the onions, toasting the rice, and adding in a blend of Indian spices like cumin, coriander, and turmeric for a medium spice level. Serve garnished with fresh cilantro for a pop of color and freshness.	2025-06-09 10:32:30
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Rice by sautéing onions in ghee, adding chopped tomatoes and spices like cumin, coriander, and chili powder, then mixing in cooked rice for a delicious and colorful dish. Serve garnished with fresh cilantro for a vibrant presentation.	2025-06-09 10:32:26
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Onion Rice by sautéing chopped onions and tomatoes in a mix of Indian spices like cumin, turmeric, and garam masala before adding cooked rice and mixing well. Serve garnished with fresh cilantro for a pop of color and freshness.	2025-06-09 10:32:21
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a delicious tomato rice dish by sautéing diced onions and tomatoes with traditional Indian spices like cumin, turmeric, and garam masala before mixing in cooked rice for a flavorful and colorful presentation.	2025-06-09 10:32:17
Filipino Chicken adobo	Chicken,garlic,soy sauce,vinegar,pepper	Filipino	medium	Create a Filipino-style adobo chicken skewers by marinating the chicken in a mixture of soy sauce, vinegar, garlic, and pepper, then grilling and serving with a side of garlic fried rice for a delicious and flavorful twist on a classic dish.	2025-06-09 10:30:23
Filipino Chicken adobo	Chicken,garlic,soy sauce,vinegar,pepper	Filipino	medium	Create a Filipino-style adobo chicken skewers by marinating the chicken in a mixture of soy sauce, vinegar, minced garlic, and pepper before grilling. Serve with a side of garlic fried rice for a delicious and flavorful meal.	2025-06-09 10:30:19

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Filipino Chicken adobo	Chicken,garlic,soy sauce,vinegar,pepper	Filipino	medium	Create a Filipino-style Chicken Adobo skewers by marinating the chicken in a mixture of soy sauce, vinegar, garlic, and pepper, before grilling to perfection. Serve with a side of garlic fried rice and pickled vegetables for a colorful and flavorful dish.	2025-06-09 10:30:14
Filipino Chicken adobo	Chicken,garlic,soy sauce,vinegar,pepper	Filipino	medium	Create Chicken Adobo Tacos by marinating chicken in a mixture of garlic, soy sauce, vinegar, and pepper, then grilling and shredding the meat before serving in warm tortillas with a tangy vinegar slaw on top for a delicious twist on a classic Filipino dish.	2025-06-09 09:43:41
Custom AI Remix	egg,rice,tomato	French	Mild	Create a French-inspired tomato and egg rice pilaf by sautéing diced tomatoes with garlic and herbs before adding cooked rice, then topping with a perfectly poached egg for a creamy finish. Serve in a small ramekin for an elegant presentation.	2025-06-04 10:38:18
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful tomato and onion rice pilaf by sautéing diced onions and tomatoes in a mix of Indian spices like cumin, coriander, and turmeric before cooking with the rice for a delicious and colorful dish. Serve garnished with fresh cilantro for a burst of freshness.	2025-05-27 13:32:28
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Rice Pilaf by sautéing onions in ghee before adding cooked rice and diced tomatoes, then garnish with fresh cilantro and a sprinkle of garam masala for an extra kick of spice.	2025-05-27 13:30:36
Custom AI Remix	egg,rice,tomato	Mexican	Mild	Create a Mexican-inspired Egg Stuffed Tomato Rice Bowl by hollowing out a large tomato and filling it with seasoned rice and a sunny-side up egg, garnished with fresh cilantro and a sprinkle of mild chili powder for a pop of color and flavor.	2025-05-27 13:13:08

Title	Ingredients	Cuisine	Spice	Remix	Date
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Try making a spicy tomato rice by sautéing onions in oil, adding chopped tomatoes and cooked rice, and seasoning with Indian spices like cumin, coriander, and red chili powder. Serve garnished with fresh cilantro for added flavor and a pop of color.	2025-05-26 21:46:33
Custom AI Remix	rice, tomato, egg	Italian	Spicy	Create a spicy Italian-style fried rice by stir-frying cooked rice with diced tomatoes and scrambled eggs, seasoned with red pepper flakes and a dash of cayenne pepper for a fiery kick. Serve in a hollowed-out tomato for a unique and colorful presentation.	2025-05-26 21:19:46
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful and vibrant Tomato Onion Rice by sautéing sliced onions with cumin seeds, then adding diced tomatoes and cooked rice, along with turmeric, coriander, and chili powder for a medium spice level. Garnish with fresh cilantro and serve with raita for a delicious Indian twist on a classic dish.	2025-05-26 21:17:07
Custom AI Remix	egg, rice	Indian		Make a quick and satisfying egg fried rice by stir-frying cooked rice with scrambled eggs, seasoned with salt, pepper, and a pinch of turmeric for color.	2025-05-26 20:00:37
Custom AI Remix	rice, tomato	Italian	Medium	One creative remix for this dish could be to make a delicious Italian-style tomato risotto. To make this dish, you can start by sautéing some diced onions and garlic in olive oil until they are soft and translucent. Then, add Arborio rice and toast it for a few minutes before adding a splash of white wine. Once the wine has been absorbed, start adding vegetable or chicken broth, a little bit at a time, stirring constantly until the rice is cooked al dente	2025-05-25 20:17:00
Custom AI Remix	rice, tomato	Italian		Tomato risotto: Cook rice according to package instructions, then stir in diced tomatoes and a pinch of salt and pepper. Serve hot.	2025-05-25 19:38:22

Title	Ingredients	Cuisine	Spice	Remix	Date
Custom AI Remix	rice, tomato	Mexican	Spicy	One creative remix of this dish could be to make a Spicy Mexican Tomato Rice with Chorizo. To make this dish, start by cooking the chorizo in a skillet until it's browned and cooked through. Then, add in diced tomatoes, jalapeños, onions, and garlic to the skillet and cook until the vegetables are softened. Next, add in cooked rice to the skillet and mix everything together well. Season with spices like chili powder, cumin, and smoked pap	2025-05-25 19:37:36
Custom AI Remix	rice, tomato	Mexican	Spicy	Spicy tomato rice: Cook rice as per package instructions, then mix in diced tomatoes, a pinch of salt, and a generous amount of spicy chili powder for a quick and flavorful Mexican dish.	2025-05-25 19:26:40
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Rice by sautéing onions until caramelized, then adding in diced tomatoes and cooked rice. Season with garam masala, cumin, and chili powder for a delicious twist on a classic dish.	2025-05-25 18:52:31
Spicy Caribbean Egg Stew	egg,tomato,onion,chili pepper	Caribbean	Spicy	Create a spicy Caribbean-style omelette by mixing beaten eggs with diced tomatoes, onions, and chili peppers, then cook until fluffy and top with a zesty salsa for an extra kick of flavor.	2025-05-25 18:50:30
Easy Tomato Fried Rice	rice,tomato,garlic,soy sauce,egg	Chinese	Mild	Create a Chinese-style tomato fried rice by stir-frying cooked rice with diced tomatoes, minced garlic, soy sauce, and scrambled eggs. Top with sliced green onions for a pop of color and freshness.	2025-05-24 22:07:04
Spicy Caribbean Egg Stew	egg,tomato,onion,chili pepper	Caribbean	Spicy	Create a spicy Caribbean style tomato and onion salsa with diced chili peppers, served on top of a fried egg for a flavorful and fiery breakfast twist.	2025-05-24 22:06:42

Title	Ingredients	Cuisine	Spice	Remix	Date
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a delicious Tomato Rice Pulao by sautéing onion and tomatoes with Indian spices before adding cooked rice, garnish with fresh cilantro and serve with a side of raita for a burst of flavor and color on the plate.	2025-05-24 21:00:36
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful tomato rice dish by sautéing diced onions in ghee, adding crushed tomatoes, and mixing in cooked rice. Finish with a sprinkle of garam masala and fresh cilantro for a burst of Indian flavors.	2025-05-24 20:58:55
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Onion Rice by sautéing onions until caramelized, then adding diced tomatoes and cooked rice. Finish with a blend of Indian spices like cumin, coriander, and turmeric for a delicious and aromatic dish.	2025-05-24 20:56:13
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Onion Rice by sautéing onions until caramelized, then adding in chopped tomatoes and cooked rice, seasoned with garam masala, cumin, and turmeric for a vibrant and delicious dish. Garnish with fresh cilantro and serve with raita for a complete meal.	2025-05-24 20:56:08
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Rice Pilaf by sautéing onions in ghee, toasting rice, and then simmering it with a blend of Indian spices and diced tomatoes for a colorful and aromatic dish. Garnish with fresh cilantro and serve with a side of raita for a complete meal.	2025-05-24 20:42:26
Tomato Rice Bowl	rice,tomato,onion	Indian	Medium	Create a flavorful Tomato Rice dish by sautéing onions and tomatoes with spices like cumin, turmeric, and red chili powder before mixing it with cooked rice. Top with fresh cilantro for a pop of color and freshness.	2025-05-24 20:42:12

Title	Ingredients	Cuisine	Spice	Remix	Date
Tomato Rice Bowl	rice, tomato, onion	Indian	Medium	Spice up your regular tomato rice by adding caramelized onions and a blend of Indian spices like cumin, coriander, and garam masala for a fragrant and flavorful twist. Serve with a dollop of yogurt and fresh cilantro for a vibrant and satisfying dish.	2025-05-23 17:17:05
Tomato Rice Bowl	rice, tomato, onion	Indian	Medium	Try making a spicy tomato rice by sautéing onions and tomatoes with Indian spices like cumin, coriander, and red chili powder before mixing it with cooked rice and garnishing with fresh cilantro for a burst of flavor and vibrant color.	2025-05-23 16:59:14
Tomato Rice Bowl	rice, tomato, onion	Indian	Medium	Create a vibrant and flavorful Tomato Rice by sautéing diced onions and tomatoes in a mix of Indian spices like cumin, coriander, and red chili powder before tossing with cooked rice, garnish with fresh cilantro for a burst of color and serve hot.	2025-05-22 22:43:38