

Indian Rice

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Ingredients (Serves 2):

150g (6oz) **Loprofin Rice**,
cooked

1 tsp oil

1 garlic clove, peeled

1 small red onion,
finely chopped

1 tsp garam masala



Method:

1. In a large pan, bring 1 litre of water to the boil. Add 1 tablespoon of salt and the rice, stirring until the water comes back to the boil. Cook for about 8 minutes until tender.
2. In a small frying pan, heat the oil and add the diced onion and garlic and sauté for 3 minutes.
3. Add the garam masala and sauté for another 2 minutes.
4. Mix the onion and spices into the cooked rice.
5. Serve immediately.



Chef's tip: Add cloves and cardamom seeds to the rice while boiling for a more authentic flavour. Remove before serving.